



Welcome to The Hayloft! Our menu features some comforting classics using the very best seasonal and local produce. Have the best time and thank you for choosing to dine with us!

Croeso i'r Hayloft! Mae ein bwydlen yn cynnwys amryw o brydau gartrefol gan ddefnyddio'r cynnyrch tymhorol a lleol orau. Mwynhewch eich amser yma a diolch am ddewis i fwyta gyda ni!

Special Events

Join us for **50% off steak nights, themed nights & banquet dinners...**
Celebrate your **special occasions** with us... weddings, birthdays & life celebrations!

Lunchtime

served until 5pm

Greek Salad £14
baby gem, feta, balsamic glaze (GF)
Chicken Caesar £16
chicken, croutons, baby gem, parmesan & caesar dressing (GFA)
Salt & Pepper Chicken £16
chicken, mixed leaf, pickled red cabbage, spring onion, chilli, sweet chilli dressing
Sirloin Steak Salad £26.50
pickled shallot, mixed leaf, cherry tomatoes, blue cheese dressing (GFA)

Afternoon Tea

Served Wednesday to Saturday between 2-5pm
Booking is essential

The Hayloft's Traditional Afternoon Tea
A selection of handmade sandwiches
Freshly baked scones served with clotted cream and strawberry preserve
Assortment of pastries & cakes
Barabirith
Freshly brewed tea and coffee
£22.95 per person
Indulge and add a chilled glass of Prosecco
£29.95 per person

While you wait

The Hayloft £12
Rhubarb Gin Liqueur, Strawberry, Lemon, Ginger Beer
Aperol Spritz £10
Aperol, soda, orange & Prosecco
Hot Honey Margarita £11
Hot Honey, Tequila, Cointreau, Lime

Olives £4
Mixed nuts £3
Bodnant Sausage roll £6.50
homemade sausage roll with English mustard
Bread board to share £8
Bodnant bread board for two, olives, compound butter & olive oil

The Classics

Fish & Chips £16.50
mushy peas, tartare sauce, lemon
Scampi & Chips £17.50
tartare sauce, garden peas
Bodnant Pie £18
homemade pie with seasonal veg & chips or mash
Chicken Caesar £16
chicken, croutons, baby gem, parmesan & caesar dressing (GFA)

Our Seasonal picks

Whipped Goat's Cheese £7.95
spring salad, sourdough & toasted walnuts (GFA)
Lamb Curry £26
with basmati rice & mint yoghurt dressing (GF, DFA)
Lemon & raspberry posset £7.75
with Bodnant shortbread

From the Grill

All of our meat is sourced from local farmers and freshly prepared in our butchery downstairs!

Welsh Black Fillet Steak 8 oz £32.95
with chips, garnish and dressed leaves (GFA)
Welsh Black Sirloin Steak 10 oz £29.95
with chips, garnish and dressed leaves (GFA)
Chicken Burger £17.50
Buttermilk chicken burger, confit garlic mayo, salad, pickled red onion brioche bun slaw & fries
Beef Burger £18.50
Welsh beef burger, cheese, seeded bun, BBQ sauce, salad, slaw & fries (DFA)
Veggie Burger £17.50
Veggie burger, pickled red onion, salad, slaw & fries (VeA)

Sides & sauces

Chunky chips | Fries £4
Roasted new potatoes £5
Seasonal Vegetables £5
Sauces:
Perl Las £3 | Peppercorn £3 | Red wine £3

Sunday Service

Join us **every Sunday** for our delicious Sunday lunch...
2 courses from £25
3 courses from £30
Gluten free, Dairy free & Vegan options available

Follow us on socials! @bodnantwelshfood_ www.bodnant-welshfood.co.uk



SPRING 2026

The Seasonal Set Menu

GET TWO FOR £27.50
THREE FOR £35

Featuring: *spring lamb and asparagus*

Choose 2 courses for £27.50 or
3 courses for £35
Wednesday - Saturday 12-8pm

Small plates

Soup of the day with grilled bread & compound butter (Ve/GFA) £7.50
Roasted red pepper hummus with sunflower seeds, olive oil & pitta (Ve) £7.50
Duck & hoisin bon bon with pickled red cabbage spring onion, chilli, plum purée £8.50
Whipped goat's cheese with spring salad, sourdough & toasted walnuts £7.95
Ham hock terrine with piccalilli, sourdough crouton £8
Smoked mackerel paté with pickled cucumber, creme fraiche & sourdough £8.25

Large plates

The Hayloft Hunter's chicken chicken fillet wrapped in streaky bacon topped with BBQ sauce & Welsh rarebit, sautéed new potatoes, seasonal greens £22
Braised Welsh Beef red wine braised beef cheek, potato fondant, celeriac puree, roasted baby carrots (GFA) £24 (+£2 supplement)
Lamb Curry with basmati rice & mint yoghurt dressing (GF, DFA) £26 (+£4 supplement)
Pressed Pork Belly cauliflower puree, buttered mash potato, tender steamed broccoli, hazelnut crumb & a cider reduction (GF) £22.50
Pea & asparagus risotto with pickled shallot petals, lemon & parsley oil (Ve) £20
Pan-seared salmon with sautéed new potatoes, green beans, confit cherry tomatoes (GF, DF) £24

Pudding

Lemon & raspberry posset with Bodnant shortbread £7.75
Eton mess with mango & elderflower (GF) £7.50
Strawberry & rose cheesecake with strawberry sorbet £7.50
Sticky toffee pudding butter scotch sauce, vanilla ice cream (GF) £7.50
Banana bread with vegan ice cream & berries (Ve) £7.50
Selection of Parisella's Welsh ice cream
1 scoop £3 | 2 scoops £4 | 3 scoops £5 (Ve/DF/GFA)

The Loyalty Club

Sign up for exclusive offers, birthday discounts and more...



White wine | Gwein gwynn

The House White - Verdejo, Amaranza, Spain . 24.95
This is zesty and vibrant with aromas of freshly cut oranges. It is rich and crisp with tropical fruit overlaying apple and citrus characters

El Campo Chardonnay, Chile 25.95
Bright and juicy with lemon and grapefruit aromas, exotic fruit flavours and a fresh finish.

Organic Wrap Pinot Grigio. Conviviale. Italy 28.95
A large, fresh bouquet with green apple and citrus notes. On the palate it is clean and peachy with a typical minerality on the finish.

Aroha Bay Sauvignon Blanc, New Zealand 29.95
Has a lively, fresh cut grass nose with plenty of zippy kiwi fruit and tropical fruit flavours typical of the region.

Soave, Terre di Castelnuovo, Italy 30.95
This is a crisp white, fresh harmonious and elegant. Lots of fruity aromas reminiscent of peaches, melons and lemons with a lovely finish.

Uno di Uno 32.95
Elegant with an intense, aromatic nose in which hints of citrus are present along with nuances of acacia flowers.

Chartron et Trébuchet Chablis, France 37.95
Made from the Chardonnay grape there is a fresh nose of green apple and lemon. It has white flower aromas with hints of butter

Falanghina 39.95
This is smooth and well balanced with lovely yellow fruit flavours. There are notes of citrus and green apple with herbaceous characters.

Welsh Wine | Gwein Cymreig

Rondo, Gwinllan Conwy 39.95
Grown just down the road, this medium bodied red wine is similar in style to a Malbec, with blackberry aromas, red berry and hedgerow fruit flavours.
Solaris, Montgomery 42.95
A dry white wine from Montgomery Vineyard in Powys. Aromas of pear drops with an exotic, tropical nose.

Sparkling & Champagne
Gwein Pepriag & Siampen

La Scarpetta Prosecco Spumante 29.95
A fruity Prosecco with ripe, citrus flavours. There are lemon blossom aromas with white peach notes and hints of pears on the finish.
Glass 125ml 7.95
Bottle 75cl 29.95
Barocco Prosecco Rosé 29.95
A delicate pink sparkling prosecco. It is fragrant with summer fruit aromas, fresh and lively on the palate, dry, crisp, and easy to drink.
Glass 125ml 7.95
Bottle 75cl 29.95

Wild Life 0% Prosecco 26.95
A refreshingly fruity wine with a dry and delicate palate. There are plenty of ripe gooseberries with the zing of lime on the finish.
Glass 7.95
Bottle 75cl 26.95

Taittinger Brut Reserve Reserve 75cl 90
This is a classic Champagne, full of honeysuckle, brioche and pear flavours.

Laurent Perrier Curvée Rosé 75cl 120
A little taste of heaven... this dreamy pale pink Champagne is crafted using pure Pinot Noir from Grand Cru vines. Presented in its signature curvy bottle, it exhibits fabulous red berry elegance and striking finesse.

Drinks List

Wines by the glass

Table listing wine options by the glass, categorized by White, Rosé, and Red, with volume and price columns.

On Tap | Ar Dap

Table listing draft beer options including Draught, Budlight, San Miguel, Camden Pale Ale, Guinness, and Kopparberg Apple Cider.

Welsh Beers | Ar Dap

Table listing bottled Welsh beer options: Purple moose, Conwy Bragdy, and Wildhorse.

Spirits | Gweiradydd

Table listing gin options: Bodnant Dry gin, Aberfalls rhubarb & ginger gin liqueur, etc.

Table listing rum options: Bacardi, Kraken, Captain Morgan's Spiced rum, etc.

Table listing whiskey options: Bells, Jack Daniels, Jameson's, Penderyn Madeira.

Table listing vodka options: Smirnoff, Grey Goose, AU flavoured vodka, etc.

Red Wine | Gwein Coch

The House Red - Tempranillo-Garnacha. Amaranza. Spain 24.95
A blend of peppery Garnacha and luscious strawberry-laden Tempranillo. It is silky smooth with touches of blackcurrants

Malbec. Cepas, Mendoza. Argentina 26.95
A strikingly fresh and particularly pure expression of malbec showing warm, sweetish bramble fruit, savoury spice, and soft ripe tannins.

Merlot Corvina, Terre di Castelnuovo, Italy 28.95
A brilliant ruby red wine with pleasantly intense aromas. There are scents of red berries, the palate is harmonious and soft with pepper notes.

Tunante Rioja, Spain. 32.95
Powerful wild fruit aromas with blackberries, raspberries and plums. The wine has good structure with a soft, round and lingering finish

Lupo Meraviglia. 'Tre di Tre', Salento. Italy 33.95
A wine of great personality with red fruit and jam which merge with the sweet and spicy notes of wood.

Bourgogne Pinot Noir, Burgundy. France. 35.95
A delicate Pinot Noir with aromas of cherry, strawberry and blackberry. There are flavours of black stone fruits enhanced by hints of gentle spice with silky tannins and a lingering finish.

Chateaufeuf du Pape, Victor Berard, Rhone Valley. France. 39.95
A powerful, heavy red, deep garnet in colour with spiced black fruit notes. It is bursting with rich raspberries and plummy fruit flavours with fragrant wild herbs on the finish.

Rosé wine | Gwein rosé

The House Rosé - Garnacha Rosé. Amaranza, Spain 24.95
The vibrant colour of this rosé is matched by the fresh, juicy fruitiness. It is bursting with sweet damson and soft plum fruit

Twisted House Zinfandel, California 23.95
Sweet and voluptuous, beautifully pink in colour, packed with redcurrant and strawberry.

Robinia Pinto Grigio Blush, Italy 26.95
A dry and refreshingly fruity rosé with delicate red berries and lush summer fruit flavours. The nose shows aromas of wild flowers

Mimi En Provence, France 38.95
Light pink in colour, this wine is well balanced and fresh. spring flowers and lemon flavours with crushed strawberries and soft melon

Soft Drinks | Diadydd Meddal

Table listing soft drink options including Coke, Diet coke, Lemonade, Fanta, Fever tree Indian tonic, etc.



THE HAYLOFT RESTAURANT

Bodnant Welsh Food

Cocktails | Coctels

THE HAYLOFT 12

Rhubarb Gin Liqueur, Strawberry, Lemon, Ginger Beer

ESPRESSO MARTINI 11

Vanilla vodka, coffee liqueur, espresso

PORNSTAR MARTINI 12

Vanilla vodka, coffee liqueur, espresso

APEROL SPRITZ 10

Aperol, Soda, Prosecco and Orange

HUGO SPRITZ 10

Elderflower Liqueur, Lime, Mint, Prosecco, Soda

MOJITO 10

White Rum, Lime, Mint, Brown Sugar, Soda

RASPBERRY MOJITO 11

Raspberries, White Rum, Lime, Mint, Brown Sugar,
Soda

PEACH BELLINI 10

Peach Syrup, Peach Schnapps, Lemon, Prosecco

HOT HONEY MARGARITA 10

Hot Honey, Tequila, Cointreau, Lime

ELDERFLOWER COLLINS 10

Bodnant Dry Gin, Elderflower, Lime, Soda

COSMOPOLITON 10

Cointreau, Vodka, Cranberry Juice

LYNCHBURG LEMONADE 11

Bourbon, Triple Sec, Lime, Lemon, Lemonade

Mocktails

ELDERFLOWER SPRITZ 7.5

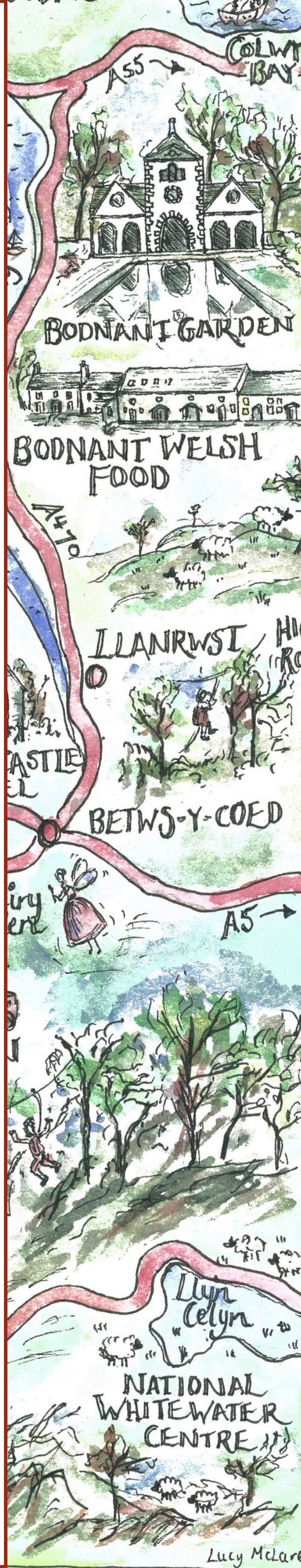
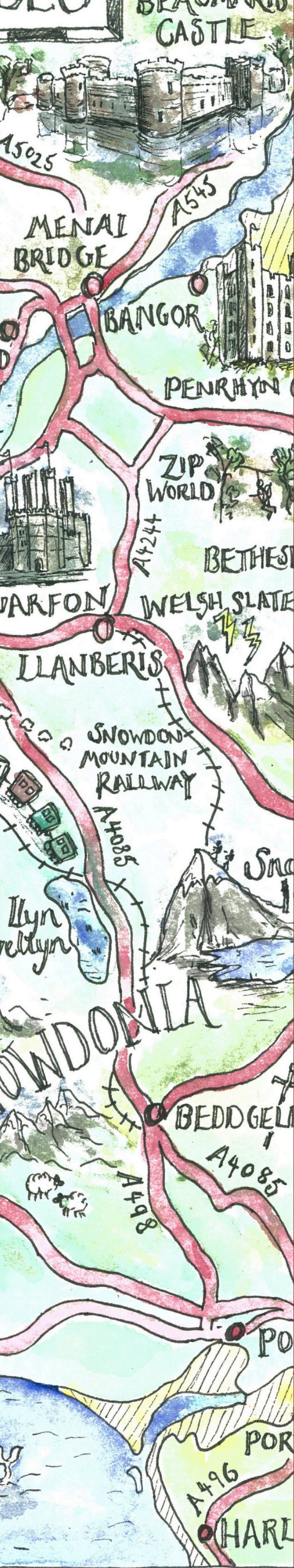
Elderflower, mint, cucumber, soda

VIRGIN RASPBERRY MOJITO 7.5

Crushed raspberries, soda, mint, gum
syrup, raspberry syrup

PEACH BELINNI 7.5

Peach juice, non-alcoholic prosecco &
a dash of lime



Lucy Melare