



THE HAYLOFT

BAR & GRILL

STARTERS & NIBBLES

Mixed olives 4 Bodnant Scotch Egg 4 Bodnant Pork pie 4 Basket of artisan bread 4

Soup of the day 8

Homemade soup served with artisan bread (GF & Ve available)

Melon & parma ham 8.5

(GF, Ve available)

Braised Andalusian squid 8.5

with tomato sauce, chorizo and olives (GF)

Classic Lyonnaise salad 8

lettuce tossed in house dressing with bacon, boiled egg and croutons (GF available)

Homemade vegetable tartlet 8

Please ask for today's special

Paté stuffed mushroom 8

topped with herb crust and served with homemade pesto mayonnaise

MAIN DISHES

Roast of the Day 18

served with vegetables, roasties, Yorkie and gravy (Ve & GF available)

Rosemary and garlic roasted chicken 18

with braised saffron fennel, tomato rice (GF available)

Grilled Swordfish 18

with spiced Jerusalem artichoke puree and Provence style risotto (GF)

Bodnant Pie of the Day 17

served with mushy peas, chips & gravy

Thai Coconut Curry 17

with sticky rice (Ve & GF)

Fish of the day 17

Fried fish of the day with chips, mushy pea & tartar sauce (GF available)

THE GRILL

We are proud that all of our meat is locally sourced and all of the cuts are prepared in house.

Welsh Black Fillet Steak 8oz 32

served with grilled mushrooms, cherry tomatoes, chips, onion rings and dressed salad leaves

Welsh Black Sirloin Steak 8oz 25

served with grilled mushrooms, cherry tomatoes, chips, onion rings and dressed salad leaves

Welsh Lamb Cutlets 25

with green pesto, tuscan bean salsa and potatoes

Welsh Pork Chop 22

with apple sauce and potatoes

Grilled Chicken Kebab 22

served with dressed leaves and chips

Grilled Vegetable Kebab 22

served with dressed leaves and chips

SIDES & SAUCES

Fries 4 | Sweet potato fries 4 | Chunky chips 4

New potatoes 4 | Mashed potatoes 4

Mixed salad 3 | Green salad 3 | Seasonal vegetables 4

Peppercorn sauce 3 | Red wine sauce 3 | Cafe de Paris butter 3 | Chimichurri dressing 3 | Garlic & chilli sauce 3

Please speak to a member of the team about allergen information and dietary requirements.

PUDDING

Pudding of the day 7

please ask a member of the team (Ve available)

Classic Poached Pears 7

poached in red wine and spices, served with pistachio ice cream (GF)

Rhubarb & ricotta bread & butter pudding

with vanilla ice cream

Salted caramel tart 7

with vanilla ice cream

Welsh cheese 9

with biscuits & chutneys (GF available)

Selection of Welsh ice creams & sorbet

1 scoop 3

2 scoops 4

3 scoops 5

(Ve & GF available)

Affogato 6

Vanilla ice cream with fresh espresso (GF available)

TO FINISH

No dinner would be complete without a delicious digestif!

Irish Coffee 7.5

Baileys Coffee 7.5

Selection of brandy

Selection of whisky

Espresso Martini 10

Whisky sours 10

Americano 3

Latte 3.5

Cappuccino 3.5

Flat white 3.5

Everyday brew 2.5

Selection of speciality teas 3

WHAT'S GOING ON

15-17th March - St Patrick's Day weekend. Enjoy some special offers to celebrate!

23rd March - Taste of Spain Evening. Enjoy three courses and glass of sangria £25pp

29th March - Good Friday. Fish & chip specials at lunch, and a special seafood menu running in the evening

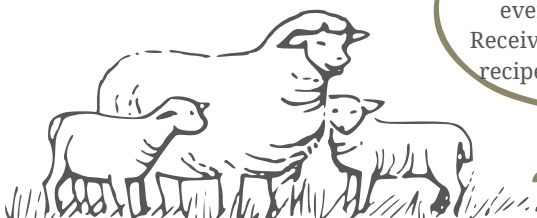
31st March - Easter Sunday. Enjoy a special three course Sunday lunch and free gift £35pp

5th April - Indian Adventure Evening. Enjoy a special Indian evening £25pp

12th April - Hayloft Birthday Party. Celebrate our second birthday with us!

14th April - Artisan Market. The Artisan Market Co are back hosting a fabulous artisan market!

4th May- Mexican Night. Enjoy a special Mexican evening with tacos & margaritas! £25pp



Are you a member?
Stay up to date with everything at Bodnant!
Receive emails about events, recipes and special offers..



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Bodnant's
loyalty club