

CHARGRILLED 'YOUR WAY'



Produced from native breeds born and raised in Wales on a grass based diet and hung for a minimum of 21 days to ensure the most flavoursome steaks

Chargrill section is served with skin on fries, tender-stem broccoli and garlic infused wild mushrooms

Can upgrade to sweet potato fries for £1.50

1. Choose how you would like your steak cooked

| | |
|-------------|--------------------------------|
| BLUE | red throughout |
| RARE | mostly red with a hint of pink |
| MEDIUM RARE | mostly pink with a hint of red |
| MEDIUM | central pink band |
| MEDIUM WELL | a hint of pink |

2. Choose your grill sauce at £3.95

- Peppercorn sauce
- Diane sauce
- Stilton & garlic cream sauce
- Red wine & mushroom sauce

RUMP STEAK 8oz

A firm texture and rich flavour £27.95

SIRLOIN STEAK 10oz

A delicate flavour with a firmer texture £36.95

CELERIAC STEAK 8oz (ve)

Tahini chilli yogurt £15.95

CHARGRILLED BREAST OF CHICKEN

Marinated in rosemary & thyme £19.95

MINTED LAMB STEAK

Chargrilled with a mint glaze £28.95

CHEF'S SIGNATURE DISHES

HERONSTON GOURMET BURGER

Ox cheek & short rib patty, streaky bacon, Welsh rarebit, giant onion ring, Heronston special sauce, Brioche bun, chipped potatoes £19.95

BREAST OF CHICKEN BALLOTINE

Streaky bacon, garlic leeks, crushed jersey royals, asparagus, garlic cream sauce £19.95

BRAISED PORK BELLY

cockles, samphire, black pudding bon bon, Dauphinoise potatoes, tender-stem £19.95

PAN FRIED MONKFISH

Spiced curried risotto, fresh coriander £29.95

PAN FRIED SALMON

Sweet chilli noodles, fresh greens, baby corn & gremolata dressing £21.95

SEARED FILLET OF SEABASS

Buttered new potatoes, fine beans, spinach and tomato gremolata dressing £26.95

GARLIC MUSHROOM & BLUE CHEESE LINGUINE

Garlic flatbread £15.95

BUTTERNUT SQUASH & SWEET POTATO WELLINGTON

Tender-stem, crushed jersey royals, shallot & port jus £16.95

SIDE DISHES

- Homemade onion rings £3.95
- Garlic button mushrooms £3.95
- XL Garlic flatbread £6.50
- XL Cheesy garlic flatbread £7.50
- Tossed salad £3.95
- Medley of vegetables £3.95

- Chipped potatoes £2.95
- Sweet potato fries £4.95
- Potato wedges £2.95
- Mashed potato £3.25
- New potatoes £2.95

NIBBLES

FOCACCIA BREAD

Olives, Halen Mon butter, olive oil & balsamic vinegar

£6.95

TO START

ASPARAGUS & POACHED EGGS

Topped with Hollandaise sauce £9.95

HAM HOCK TERRINE

Homemade piccalilli, cornichon, smoked charcoal
brioche bun £10.95

MOULES MARINIERE

Steamed in garlic & white wine served with a wedge
of sourdough £12.50

CRAB RAVIOLI

Seafood velouté £10.95

LAMB CAWL

Rosemary & garlic focaccia £12.50

WILD MUSHROOM ARANCINI BON BON

Sriracha aioli £9.95

SOUP OF THE DAY

Crusty roll & butter £8.95

Our menu is designed with locally sourced fresh ingredients and created by our award winning chef & her team.

If you would like a variation to a dish described our chefs would be happy to help. Please ask your server who will check if we have the necessary ingredients.

Food Allergies & Intolerances

Please speak to a member of our team if you have any food allergies, intolerances or special dietary requirements

DESSERT SELECTION

APRICOT & PECAN SPONGE

Hot butterscotch sauce & vanilla ice cream or custard

£8.95

CHOCOLATE BROWNIE

Pistachio cream sauce, vanilla ice cream & toasted
pistachio £7.95

PEACH FRANGIPANE TART

Chantilly cream & chocolate shards £7.95

COCONUT MOCHA PARFAIT (ve)

Coconut sorbet £7.95

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Sweet cannelloni roll £7.95

LOCAL & CONTINENTAL CHEESEBOARD

Brie, Stilton, Welsh Cheddar plus 2 speciality Snowdonia
cheeses served with grapes, walnuts, savoury biscuits &
Welsh pear & date chutney £15.95

COFFEE SELECTION

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|----------------------|-------|
| ESPRESSO | £3.25 |
| CAPPUCCINO | £3.75 |
| LATTE | £3.75 |
| FLAT WHITE | £3.75 |
| AMERICANO | £3.50 |
| LIQUEUR COFFEE | £8.25 |
| POT OF TEA | £3.50 |
| FRUIT OR HERBAL TEA | £3.50 |
| HOT CHOCOLATE | £3.75 |
| LUXURY HOT CHOCOLATE | £3.95 |
| FLAVOURED SHOT | £0.60 |

If you would like to eat from the bar menu in our
restaurant, this is possible with a cover charge of
£7.50 per person