

CHAR-GRILLED '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

Char-grill section is served with chipped potatoes, flat mushroom and garlic infused grilled tomato.

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 £2.95

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

RUMP STEAK 8oz

A firm texture and rich flavour £21.95

SIRLOIN STEAK 10oz

A delicate flavour with a firmer texture £28.95

RIBEYE STEAK 10oz

Bursting with flavour £33.95

PORK STEAK 10oz

Chargrilled, sage butter £19.95

BREAST OF CHICKEN

Marinated in lemon & herb & chargrilled £18.95

TUNA STEAK

Chargrilled, herb butter £19.95

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 £17.95

GARLIC & PARMESAN CHICKEN

Potato pave, tender stem, garlic sauce, parmesan crisp £17.95

12 HOUR BRAISED LAMB SHANK

Root veg mash, tender stem, mint jus £28.75

TURKEY PAUPIETTE

Stuffed with sage, cranberry & sausage meat, wrapped in streaky bacon, Heritage carrots, Fondant potatoes, Madeira sauce £18.95

CONFIT DUCK LEG

Braised red cabbage, crushed potatoes, blackberry & red wine jus £18.95

CAJUN & PINK PEPPERCORN SALMON

Baby new potatoes, fine beans, herb butter £19.95

PAN FRIED HAKE FILLET

Chorizo & five bean cassoulet £19.95

MEDITERRANEAN KING PRAWN

Garlic and chilli spiced with savoury rice, chunky sour-dough £17.95

GARLIC & CHERRY TOMATO LINGUINE

Cream pesto sauce £16.95

SIDE DISHES

Homemade onion rings £3.95

Garlic button mushrooms £3.95

Garlic flatbread £3.95

Cheesy garlic flatbread £4.25

Tossed salad £3.50

Medley of vegetables £3.50

Chipped potatoes £2.25

Sweet potato fries £3.25

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

WELSH RAREBIT

Caerphilly Cheese, red onion reduction £6.95

STICKY WELSH BELLY OF PORK

Soy glaze, chilli, spring onion, Asian salad
£8.95

SMOKED DUCK BREAST

Tossed in Teriyaki Sauce with warm noodles salad
£7.95

CARAMELISED PEAR, WALNUT & BLUE CHEESE SALAD

Balsamic glaze £7.25

MAPLE SALMON

Dill

mayo, pickled golden beets, capers £7.95

CHICKEN, PORK & PENDERYN WHISKY PATE

Toasted granola, fig chutney, toasted sourdough
£8.50

PUMPKIN, CHILLI & COCONUT SOUP

Toasted pumpkin seeds, crusty roll, salted butter
£6.95

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

STICKY TOFFEE PUDDING

Toffee sauce, clotted cream £7.50

SALTED CARAMEL CHOCOLATE TRUFFLE TORTE

Chantilly cream £7.95

WINTERBERRY & APPLE CRUMBLE

Vanilla infused custard £7.50

CHOCOLATE ORANGE PANETTONE BREAD & BUTTER PUDDING

Vanilla ice cream £7.95

PANNA COTTA

With winter spice & mulled wine jelly, ginger bread
£7.95

LOCAL & CONTINENTAL CHEESEBOARD

Brie, Stilton, Welsh Cheddar plus 2 speciality Snowdonia cheeses served with grapes, walnuts, savoury biscuits & Welsh pear & date chutney £9.95

COFFEE SELECTION

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 £5.00 per person