



From the Straits to our plates!

Gorad restaurant in the Pontio Arts Innovation Centre has recently had a fresh new look but its more than the décor that has changed. The catering team have been working hard to introduce a new menu brimming with local produce.

Head chef Aled Closs-Davies has been instrumental in implementing the changes at Gorad, speaking of the team's commitment to working with local suppliers, he said, "Not only does this allow us to serve the freshest, local produce but it also supports our community and business owners."

To celebrate National Seafood Week the team are putting the spotlight on one of their key suppliers - Menai Oysters and Mussels. Since 1994, Menai Oysters and Mussels have been producing high quality shellfish farmed directly from the Straits. Committed to the conservation of the Straits, Shaun Krijen and his team sustainably harvest the mussels to ensure the process is controlled and not only protects the environment but also guarantees the best quality mussels that taste delicious.



Having recently visited Menai Mussels HQ Aled said,

“WE ARE VERY EXCITED TO FEATURE MENAI MUSSELS ON OUR NEW MENU! THEY ARE WIDELY REGARDED AS BEING AMONGST THE FINEST MUSSELS IN THE WORLD AND HAVING SUCH GREAT PRODUCE ON OUR DOORSTEP IS A BONUS.”

Shaun Krijnen said, “We are delighted to be supplying another local restaurant. We work hard all year round to produce the best quality mussels you can find so knowing more people locally will be able to enjoy them makes us very happy.”

You can now enjoy Menai Mussels at Gorad restaurant. To book a table call the team on 01248 383826 or email bwydabar@pontio.co.uk.

