

MUSIC in Gorad

Join us for relaxed evenings of great food accompanied by live music.

These events are free of charge to all those dining in Gorad, with performances lasting approximately an hour.

FOLK IN GORAD Meinir Gwilym

Friday 28 September | 6.30pm

OPERA IN GORAD Organ Prawang Rhodri Prys Jones Annette Bryn Parri

Friday 19 October | 7.30pm

JAZZ IN GORAD Tacla

Friday 30 November | 7.30pm

Book early to secure your table

bwydabar@pontio.co.uk

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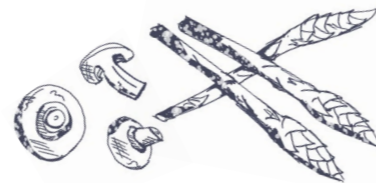
Our food is freshly prepared with locally sourced produce



■ **Attending an event?** We encourage you to book your table 90 minutes before the show.

■ **Allergens;** please ask our staff for further information if you have any allergen sensitivities.

Starters



Soup of the day Vegan, GF available £4.95
Homemade soup of the day served with warm crusty bread and Welsh butter

Smoked duck breast GF £7.25
Treaty Farm smoked duck breast with toasted walnut, fresh raspberries, mixed leaves and a Welsh mustard dressing

Grilled halloumi GF, V £6.50
Welsh organic Teifi halloumi, mixed leaf salad, cherry tomatoes, pomegranate and sweet Blodyn Aur beetroot and thyme dressing

Baked asparagus GF £6.95
Asparagus, Welsh pancetta baked with poached free range Welsh egg, drizzled with hollandaise sauce and chopped chives

Pan fried scallops GF £9.95
Pan fried scallops, curried Puy lentils, cauliflower purée and rocket

Menai mussels GF available £7.95 (Starter)
Menai mussels cooked in garlic, Welsh Pant Du cider and parsley served with warm sourdough bread £13.95 (Main)

Sharing platters

Welsh charcuterie platter £15.95
Welsh charcuterie platter, Treaty farm cracked black pepper salami, beef carpaccio with coriander, Parma ham, olives, carrot, apple and raisin pickle, Welsh mustard, Welsh chutney, warm crusty bread and Welsh butter

Salad platter Vegan £14.95
Salad platter, dressed mixed salad with roast vegetables, polenta, olives, avocado, carrot apple and raisin pickle, grapes, apple, hummus and selection of warm bread and dipping oil

🍷 **Children under 12 - half price portion**

Mains

Welsh chicken breast GF £13.95
Caperstone free range Welsh chicken breast, minted new potatoes, wilted greens, Pernod and tarragon white sauce

Lamb Henry £14.95
Edwards of Conwy lamb Henry, slow cooked with garlic and herbs, served with dauphinoise potato, sauté seasonal vegetables, red currant and rosemary gravy

Pan fried sea bream GF £13.95
Pan fried sea bream, sautéed wild mushroom, parmentier potato, steamed asparagus, garlic and parsley white wine sauce

Thai green vegetarian curry Vegan, GF £11.95
Homemade Thai green vegetarian curry, chef's own blend of Asian herbs and spices with sugar snap peas, sweet potato and tofu served with rice and crispy onions

Welsh beef burger vegetarian option available £11.25
Edwards of Conwy Welsh beef burger served in a warm brioche bun topped with beef tomato red onion and Welsh chutney served with basket of French fries and side salad
add onion rings £1.00

Margarita pizza £7.95
12" thin base Margarita pizza topped with cherry tomatoes and a mix of Dragon mature Welsh cheddar and mozzarella
add rocket, roasted vegetables, olives or Parma ham topping for £1.00 each

Side orders

French fries £2.95
New potatoes £2.95
Side salad £2.95
Roasted vegetables £2.95

Desserts



Chocolate coffee pot mousse £5.95
Welsh Merlyn liqueur chocolate coffee pot mousse, biscotti crumb and cream

Bara brith pudding £5.95
Gorad's own bara brith bread and butter pudding, served with crème anglaise

Raspberry cheesecake £5.95
Raspberry cheesecake, pistachio crumb with fruit coulis

Sticky toffee pudding £5.95
Warm sticky toffee pudding with homemade Halen Môn salted toffee sauce and Môn ar Lwy vanilla ice cream

Bangor mess GF £5.95
Gorad Bangor mess with Môn ar Lwy mango sorbet

Supplier Showcase



Situated on the tranquil slopes of the Nantlle Valley in Snowdonia, Pant Du vineyard and orchard supply us with apple juice and cider. Established in 2007 by Richard and Iola Huws, this family run business boasts an orchard of 3200 apple trees which produce cider and apple juice of the highest quality.



www.pantdu.co.uk

If you are not happy with your visit please talk to us, if you had a great time please leave us a review on [Trip Advisor](https://www.tripadvisor.com)

