

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.

Richy Jones

Friday 15th February | 7.30pm

Mared Williams

Friday 26th April | 7.30pm

Book early to secure your table

bwydabar@pontio.co.uk
01248 383826

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

Feta salad GF, V £6.25
Anglesey Peli Pabo feta cheese, cherry tomato and watercress salad with spicy quinoa and balsamic dressing

Deep fried Welsh cheese v £6.50
Tregarth Cosyn Cymru Brefu Bach cheese coated in a thyme breadcrumb with tangy cranberry coulis, mixed leaves and cherry tomatoes

Chicken liver pâté £6.50
Patchwork smooth Welsh chicken liver and Cognac pâté served with Welsh chutney, mixed leaf salad and warm toasted bread and Welsh butter

Fish chowder GF available £7.50
Smoked haddock, prawns and tarragon chowder topped with grated smoked Llanrwst Cheddar cheese served with warm sourdough roll and Welsh butter

Menai mussels GF available £7.95
Menai mussels cooked in garlic, Pant Du cider and parsley. Served with warm sourdough bread

Starter
£7.95
Main
£13.95

Sharing platters

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

Single platter
£10.95

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

Single platter
£9.95

Mains

Pork fillet GF £13.95
Edwards of Conwy pork tenderloin, with Pant Du cider and caper sauce, creamy mashed potato, braised red cabbage and rainbow carrots

Grilled sea bass GF £13.95
Grilled sea bass fillet served with thyme lemon and pea risotto, deep fried kale, asparagus and Glyndŵr creamy white wine sauce

Confit of duck leg GF £12.95
Confit of duck leg with beetroot purée, roast root vegetables, dauphinoise potato, sautéed greens, Afon Mèl honey and orange jus

Spinach and ricotta tortellini £10.95
Spinach and ricotta filled tortellini, pea shoots, parmesan, sundried tomato pesto and warm garlic sourdough bread

Minted lamb burger Vegetarian option available £11.95
Edwards of Conwy minted lamb burger, served in a brioche bun with beef tomato, Monterey Jack cheese and Welsh chutney, french fries and side salad

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
Sweet potato fries £2.95
New potatoes £2.95
Side salad £2.95
Roasted vegetables £2.95

Children under 12 - half price portion



Alternative children's menu available

Desserts



Pecan pie v £5.95
Chocolate chip pecan nut pie served warm with Môn ar Lwy vanilla ice cream and chocolate sauce

Panna cotta £5.95
Panna cotta flavoured with Aber Falls rhubarb and ginger liqueur, mixed berry compote and ginger crumb

Apple cheesecake* v £5.95
Caramelised apple and Barti Ddu seaweed spiced rum cheesecake, served with spiced cream and apple crisp

Sticky toffee pudding* v £5.95
Homemade sticky toffee pudding with Halen Môn salted caramel sauce, served with Môn ar Lwy vanilla ice cream

Coconut & blackcurrant parfait* Vegan £5.95
Homemade coconut and blackcurrant parfait with biscuit tuille and mango coulis

Welsh cheese board v £6.25
Selection of artisan Welsh cheeses served with grapes, Welsh chutney, apple wedges and Welsh butter and biscuits

Coffee and a mini pudding £6.50
Choose a mini version of our selected puddings (marked with *) with a coffee or tea or your choice

Supplier Showcase MENAI OYSTERS

Established in 1994 by marine biologist Shaun Krijnen, Menai Oysters provide us with highest quality mussels. The strong tidal currents of the Menai Strait bring in a steady supply of food, which give the shellfish their unique and sought after taste.

www.menaiysters.co.uk

We'd love to hear your feedback. Please leave us a review on **Trip Advisor**

