



GWYDYR
BETWS-Y-COED

**BAR
MENU**



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GWYDYR

BAR MENU

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SERVED FROM 12pm – 8:30pm

TO START

CHEFS SOUP OF THE DAY	7.5
Served with a Bread Roll VG GFO	
PRAWN COCKTAIL	8.5
With Marie Rose Sauce, Fresh Leaves & Bread GFO	
HALLOUMI FRIES	8.5
Served with a Sweet Chilli Dip V	
SPICY CHICKEN WINGS	8.5
With a Hot Dipping Sauce	
NACHOS, TORTILLA CHIPS	8
With Cheese, Jalapenos & Salsa V	

GWYDYR CLASSICS

HOMEMADE BEEF LASAGNE	18
Served with a Fresh Side Salad & Garlic Bread VGO	
CHILLI CON CARNE	17
Served with Rice & Corn Chips	
10oz LOCAL WELSH SIRLOIN STEAK	31
With Chips, Beef Tomato & Field Mushroom GFO	
GIANT YORKSHIRE PUDDING	18
Roast Beef or Vegetarian Sausages & Mash V	
GWYDYR BEER BATTERED FISH	18
Served with Chips, Mushy Peas & Tartar Sauce GFO	
STEAK & GUINNESS PIE	18
Short Crust Pie Served with Mash Potato or Chips & Garden Peas	
VEGETABLE CURRY OF THE DAY	17
With Rice, Chips or Half & Half (£2 sup) VGO GFO	
CHEFS CHICKEN CURRY OF THE DAY	18.5
With Rice, Chips or Half & Half (£2 sup) GFO	
VEGAN LASAGNE	17
Served with a Fresh Side Salad VG	

BURGERS

8OZ / 16OZ WELSH STEAK BURGER	17 / 24
Local Steak Burger With a side of Fries & Coleslaw	
CHICKEN FILLET BURGER	17.5
Served with a side of Fries & Coleslaw	
VEGAN PLANT BASED BURGER	17.5
Served with a side of Fries VGO	
BURGER OPTIONS	2.0
Add Cheddar, Halloumi or Bacon	

PIZZAS All served on a 12" base

MARGARITA PIZZA	15
GOATS CHEESE, PESTO & ROCKET	16
CHORIZO & RED PEPPER	16
HAM & PINEAPPLE	16
BBQ CHICKEN & RED ONION	16
SPICY MEAT FEAST	17
Ham, Salami, Chicken & Jalapenos	

SERVED FROM 12PM – 5PM

PANINIS All served with Side Salad & Tortilla Chips

CHEDDAR, RED ONION & CHUTNEY	10
BBQ CHICKEN & RED ONION	11
TUNA MAYONNAISE & CHEDDAR	11
ROAST CHICKEN & PESTO	11
HAM, CHEESE, & TOMATO	11

SOUP & SANDWICH

WHITE OR GRANARY BREAD	12
Ham, Cheese, or Tuna Sandwich	
Served with a Bowl of Fresh Soup VGO GFO	

JACKETS All served with Side Salad

TUNA MAYONNAISE	10.5
CHEESE & BEANS	10.5
BEEF CHILLI CON CARNE	10.5
JUST CHEESE	9.5

SIDES

GARLIC BREAD	5
GARLIC BREAD WITH CHEESE	6
SALAD BOWL VG GF	5
CHIPS	5
ONION RINGS	5
PEPPERCORN SAUCE	3.5

CREAM TEA & SCONES

GWYDYR SCONE	5.5
Homemade Scone served with Jam & Clotted Cream V	
TRADITIONAL CREAM TEA	9
Homemade Scone served with Jam & Clotted Cream & a Pot of Tea for one V	

DESSERTS

STICKY TOFFEE PUDDING & ICE CREAM	8.5
APPLE & BERRIES CRUMBLE & CUSTARD	8.5
CHEESECAKE OF THE DAY	8
CHOCOLATE BROWNIE & ICE CREAM GFO	8
BAILEYS CRÈME BRULÉE GFO	7.5
SELECTION OF ICE CREAM VGO GFO	7

Our kitchen & food handling procedures are designed to ensure that we produce food safely for our guests. Some of our products may contain traces of peanuts, nuts or gluten. All products that are fried may be prepared in the same oil that products containing gluten or dairy have been fried in. Please ask a member of our team for any allergen information and inform a member of staff before placing an order if you have any dietary requirements or allergen information.

V Vegetarian - **VGO** Vegan Option - **GF** Gluten Free - **VO** Vegetarian Option
VG Vegan Option - **N** Contains Nuts - **GFO** Gluten Free Options



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