



GWYDYR
BETWS-Y-COED

RESTAURANT MENU



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GWYDYR

RESTAURANT MENU

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WHILST YOU WAIT

MIXED BREADS & OLIVES 6
 Balsamic Vinegar & Extra Virgin Olive Oil **VG GFO**

TO START

CHEFS SOUP OF THE DAY 7.5
 Served with Freshly Baked Bread **VG GFO**

GARLIC KING PRAWNS 8.5
 King Prawns in a Café Du Paris Butter **VG GFO**

GRILLED SATAY CHICKEN SKEWERS 8.5
 Served with a Satay Dip **N GFO**

GRILLED GOATS CHEESE 7.5
 Served on a Brioche Crouton with Balsamic

CHICKEN LIVER & COINTREAU PATE 8.5
 Grilled Focaccia & Apple Chutney **VG GFO**

MAINS

PENNE PASTA, CHARGRILLED COURGETTES 18
 Tomato ragu with spinach & toasted pine nuts & goats' cheese **VG GFO**

STICKY CHILLI BEEF 19
 Crispy Beef, mixed with onions & cherry tomatoes, served in a sticky sweet chilli sauce & rice

THE GWYDYR BURGER 19.5
 8oz Steak Burger topped with Snowdonia Welsh Dragon Cheese & Bacon Chef's Slaw & Fries **N GFO**

100Z WELSH LOCAL FARMED SIRLOIN STEAK 32
 Grilled Beef Tomato, Portobello Mushroom & Chips with Chargrilled Corn on the Cob **VG GFO**

SWEET POTATO & LENTIL BAKE 18
 Served with a Moroccan couscous **VG**

PAN FRIED CHICKEN SUPREME 19
 Marquise Potatoes, stem Broccoli, Chantenay Carrots & Tomato Garlic & Herb Sauce **GFO**

SLOW ROASTED BELLY PORK 19
 Served on a Welsh Mustard and leek mash, calvados jus and apple tweel **GFO**

CHORIZO & KING PRAWN OR CHICKEN LINGUINE 19
 Spring onion, chilli oil, cherry tomato & Rocket topped with parmesan shavings

BEER BATTERED COD & CHIPS 18
 Served with chips, mushy peas & tartar sauce **GFO**

BAKED FILLET OF HAKE 19.5
 Wrapped in Parma Ham, Wilted Spinach oregano Roasted new Potatoes, Lemon & Garlic Cream sauce **GFO**

SIDES

SAUTEED MIXED GREENS **VG GF** 5

CHANTENAY CARROTS **VG GF** 5

FRIES **VG GFO** 5

TOASTED GARLIC CIABATTA **ADD CHEESE** 5/6.5

BLUE CHEESE SAUCE **GF** 3.5

PEPPERCORN SAUCE **GF** 3.5

CORN ON THE COB **VG GFO** 4

CHILDRENS

BURGER 8
 Beef Burger, Fries & Slaw **VGO**

PENNE PASTA 7
 Garlic Bread, Fresh Tomato & Basil Sauce **VGO**

FISH FINGERS 8
 Fries & Garden Peas

CHICKEN BITES 8
 Fries & Homemade House Slaw

SAUSAGE & MASH 8
 Served with Peas & Gravy or Beans **VGO**

DESSERTS

HOME-MADE DOUBLE CHOCOLATE BROWNIE 8
 Clotted vanilla ice cream **GF**

APPLE & MIXED BERRIES FRUIT CRUMBLE 8
 Served with custard

STICKY TOFFEE PUDDING 8
 Served with warm toffee sauce & Ice cream **GF**

BAILEYS & WHITE CHOCOLATE CREME BRULÉ 7
 With raspberry shortbread

THREE SCOOPS OF ICE CREAM 6.5
 Ask for today's selection cream **GF**

SELECTION OF HOT DRINKS & LIQUEURS AVAILABLE - PLEASE ASK

V Vegetarian **VGO** Vegan Option
VO Vegetarian Option **N** Contains Nuts
VG Vegetarian

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.

A 10% discretionary service charge is added to bills for convenience.



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