



GWYDYR
RESTAURANT MENU

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 (VGO) (GFO)

Garlic King Prawns 8.5
pan fried King Prawns in a Café Du Paris Butter (GFO)

Grilled Satay Chicken Skewers 8.5
served with a satay dip (N) (GFO)

Chicken Liver & Cointreau Pate 8
grilled focaccia & apple chutney. (VG) (GFO)

Grilled Goats Cheese 8.5
*served on a brioche crouton
with a balsamic glaze*

MAINS

Penne Pasta, Chargrilled Courgettes 18
*Tomato ragu with spinach & toasted pine nuts
& goats' cheese (VGO) (N)*

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 (VGO)*

10oz Local Farmed Sirloin Steak 32
*Grilled Beef Tomato, Portobello Mushroom
& Chefs Triple Cooked Chips with Chargrilled Corn on the
Cob. (GFO)*

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 tweek. (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.*

Sweet Potato & Lentil Bake 18
Served with a Moroccan couscous.

SIDES

Sauteed Mixed Greens (VG) (GF) 4
Chantenay Carrots (VG) (GF) 4
Fries (VG) (GFO) 4
Toasted Garlic Ciabatta (add cheese) 5 / 6.5
Blue Cheese Sauce (GF) 3.5
Peppercorn Sauce (GF) 3.5
Chargrilled Corn on the Cob (VG) (GFO) 4

To book a table

scan the QR code or go to

www.gwydyrhotel.co.uk/book-a-table



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

Baileys & White Chocolate Creme Brulé 7
with raspberry shortbread (GFO)

Trio of Ice Creams 6.5
ask for today's selection (GF)

HOT DRINKS

Espresso Single or Double 3.5 / 4.5

Americano 3.8

Cappuccino 4.3

Café Latte 4.6

Flat White 3.8

Mocha 4.5

Hot Chocolate 5.5

Liqueur Coffee 6.5

Selection of Teas 3.5

CHILDRENS MENU

Burger 7
beef burger, fries & slaw (VGO)

Penne Pasta 6
fresh tomato & basil sauce & a slice of garlic bread, (VGO)

Fish Fingers 7
fries & garden peas

Chicken Bites 7
fries & homemade house slaw

Sausage & Mash 7
served with peas & gravy or beans (VGO)

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 - (VO) Vegetarian Option - (VG) Vegan - (VGO) Vegan Option – (N) Contains Nuts

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

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