



PRINCE LLEWELYN
HOTEL, BAR & RESTAURANT

Starters

Halloumi Fries £8.50

Drizzled with yoghurt and seasoned with sumac, mint and pomegranate (V) (NG)

Shakshuka £7.95

A rich chunky tomato & red pepper lightly spiced Middle Eastern stew with a baked egg. Served with butter portions and sourdough bread. (VEO – remove egg)

Smoked salmon & cucumber salad £7.95

Mixed leaf salad with fresh smoked salmon, boiled egg and cucumber with lemon & dill dressing and lemon wedge. (NG)

Soup of the day £7.00

Chef soup of the day with warm ciabatta bread. Please ask our team regarding dietary requirements.

Shicken skewers £7.80

Plant-based chicken style pieces in a tikka marinade on skewers served with coconut yoghurt. (VE) (NG)



Mains

Chicken supreme £17.95

Served with mash, tender stem broccoli and dressed with a wild mushroom and tarragon sauce. (NG)

12oz Chimichurri steak £26.95

A thick cut rump steak with chips, flat mushroom, onion rings, grilled tomato and peas with a chimichurri dressing. (NGO)

Pork belly porchetta £17.95

Served with a wholegrain mustard and chorizo mash, sauteed cavolo nero, Chantenay carrots, crackling and jus. (NG)

Chicken, egg and avocado Caesar salad £17.95

Avocado and boiled eggs with fresh cooked chicken breast on a bed of cos lettuce with a classic Caesar dressing croutons and grated parmesan shavings.

Dragon stack burger £19.95

Two 6oz burgers sandwiched in a brioche bun with bacon and smothered in a rarebit sauce. Topped with onion rings and served with chips and coleslaw. Add fire to the dragon with jalapenos and sriracha sauce for £1.00

Homemade steak & ale pie £16.95

Tender beef chuck with carrots, swede and celery in a rich ale gravy. Served with your choice of chips or mash and tenderstem broccoli and peas.

Vegan penne carbonara £15.95

A non-gluten penne pasta made with plant-based cream and cheese sauce with alternative bacon lardons. Topped with grated violife prosociano and served with garlic bread. (NG) (VE)



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Sides

Garlic bread	(VE)	£4.25
Cheesy garlic bread	(V)	£5.25
Side salad	(NG) (VE)	£2.50
Mash potato	(NG)	£4.00
Portion chips	(NG) (VE)	£4.00
Cheesy chips	(NG)	£4.95
Onion rings	(V)	£4.50
Homemade coleslaw	(NG) (VE)	£2.50



Children

Sausage & mash and peas	£7.00
<i>Served with garden peas and gravy. Vegetarian sausage available. (NG)</i>	
Southern fried chicken goujons	£7.00
<i>Served with chips and garden peas</i>	
Pizza	£7.00
<i>7" base topped with pizza sauce and mozzarella. Choose from Margherita, Pepperoni or Hawaiian (VEO)</i>	
Ham & chips	£7.00
<i>Premium sliced ham with chips and garden peas</i>	
Fish goujons & chips	£7.00
<i>Served with garden peas</i>	

Desserts

Apple & blackberry crumble	£7.95
<i>A classic dessert duo, an all time favourite in this scrumptious and homely warm pudding topped with a scoop of vegan crumble flavoured ice cream. (VE)</i>	
Biscoff boat sundae	£6.50
<i>Vegan ice cream layered with biscoff crumb and sauce, topped with, you guessed it Biscoff biscuits. (VE)</i>	
Snowdonia cheeseboard	£10.50
<i>A selection of Snowdonia Cheese company cheeses, stilton blue cheese, crackers, red onion chutney, grapes and celery. (V)</i>	
Sticky toffee pudding	£7.00
<i>Date & toffee flavoured sponge with a sticky toffee sauce and ice cream. (NG)</i>	

(NG) Non gluten ingredient (VEO) Vegan option (VE) Vegan (V) Vegetarian (NGO) Non gluten option

Allergy information: We take great care to prevent cross-contamination when preparing your order in our kitchens. However, due to the layout and operation of our kitchen we do not have specific allergen free zones and it is therefore not possible to fully guarantee separation of allergens. There is significant risk of cross-contamination in our deep fat fryers. If you would like further information on our cooking methods, don't be afraid to ask! We cannot guarantee your order is 100% free from any allergenic ingredient.