



À La Carte Menu

*Bertie's award winning dining room offers an à la carte menu which changes monthly,
to use the best fresh local supplies. Open Daily 6.30 p.m. - 9.30 p.m.*

(Starters)

White Onion and Celery Soup with Perl Las Croutons **£5.95**

Slow Braised Organic Bala Belly Pork, Baby Toffee Apples, Apple and Chilli Jelly and Wilted Spinach **£6.50**

Home-smoked Local Trout, Lava Bread Welsh Cake and Pickled Conwy Cockles **£6.75**

Twice Baked Snowdonia Cheese Souffle **£6.75**

Pan Seared Scallops with Diced Chorizo, Port & Chorizo Dressing and Pea Puree **£8.20**

(Main Courses)

Welsh Venison Saddle, Thyme Fondant, Roast Baby Shallots, Pancetta Sauce and Pancetta Crisp **£16.95**

Duo of Local Rabbit, Sausage, Loin, Mushy Peas, Baby Carrots, White Onion Puree and a Rich Jus **£18.25**

Fennel and Pant-Ysgawn Goat Cheese Tart with a Rocket, Pickled Red Onion and Sunblushed Tomato Salad **£14.95**

Pan Fried Fillet of Sea Bass with Saffron Potatoes, Asparagus and a Tomato and Vanilla Butter Sauce **£16.95**

Pan-seared Breast of Welsh Chicken filled with a Red Pepper Mousseline wrapped in Parma Ham,

Thyme Roasted Potatoes and Braised Baby Gem **£16.95**

Rump of Penlan Lamb with Celeriac and Potato Rosti, Mini Leek Crumble and a Thyme Jus (Contains Nuts) **£17.95**

24-day-cured 8oz Welsh Black Ribeye Steak served with Confit Shallots, Field Mushrooms, Tomato,

Chunky Chips and Peppercorn Sauce **£19.95**

(DBB £4.95 Supplement)

Fresh Lobster (24 hrs notice required)

£30.00

(DBB £15.00 Supplement)



(Desserts)

A very Rich Chocolate Cake with Morello Cherry and Kirsch Syrup £6.50

Tasting of Rhubarb £6.25

Ruthin Castle Five Sorbet Terrine £5.95

Classic Apple Tatin £6.50

Homemade Tiramisu £6.50

Homemade Classic Sticky Toffee served with Butterscotch Sauce and Homemade Vanilla Seed Ice Cream £6.25

A Selection of Welsh Cheeses with Frozen Grapes and Celery £8.95

(DBB £3.95 Supplement)

The menu is subject to change without prior notice. Food is prepared in an area that may contain nuts, please advise in advance if you are allergic. If you have special dietary needs, or you would like to have Chef create something special for your visit, then please ask the hotel in advance and we will do our best to accommodate your request.