

~ The Queen's Head ~

Cynnig/Nibbles

Crispy baby calamari with lemon & garlic aioli 5.95

Harissa marinated halloumi fries with a tomato & chilli chutney 4.95 (gf)

Local butcher chipolata sausages with an American hot mustard glaze and crispy onions 5.25

Pickled silverskin onions in Purple Moose ale, award winning Black Bomber mature cheddar 5.75 (v)

Cychwyn/Starters

Homemade cauliflower soup topped with a rarebit croustade served with rustic bread 6.75 (gfo,v)

Smoked mackerel & dill potted patéa, pickled cucumber, rye bloomer toast 8.95(gfo)

Crispy rosemary & lamb fritters with baby gem, feta, red onion salad, anchovy & mint dressing 8.45

Chicken liver & brandy parfait, dressed baby leaves, sweet onion chutney, toasted rustic loaf 8.95 (gfo)

Smoked haddock brandade Scotch egg, Halen Môn celery sea salt, lemon & garlic aioli 8.45

Whipped feta & chive mousse, thyme & honey poached pear, beetroot purée, candied walnuts 7.65 (v,gf)

TO SHARE: Baked Garlic & thyme Camembert, toasted sourdough, grape & celery salad, toasted walnuts, caramelised red onion marmalade 18.95 (gfo)

Prif Gwrs/Mains

Welsh steak and mushroom pie, ponch maip, parsley mash, broccoli, Welsh ale gravy 16.25

Pan fried loin of cod, boulangère potatoes, cockles & mussels marinere, grilled samphire, roasted vine tomatoes 19.95 (gf)

Ballotine of pheasant, wrapped in bacon, stuffed with cranberries and sausage meat, celeriac mash, roasted parsnips, parsnip crisps, game gravy 17.45(gf)

Cumin & coriander spiced chickpea burger in a toasted sourdough bun with onion bhaji, skinny fries and raita 13.75 (v)

Traditional braised shoulder of lamb scouse, cooked with Purple Moose ale, thyme roasted root vegetables & pots, pickled red cabbage, Tan Lan bloomer 19.50 (gf)

Fish pie, smoked haddock, king prawns, monkfish, salmon, classic bechamel sauce with creamy mash and Snowdonia beechwood cheddar, buttered broccoli, glazed carrots & fine green beans 17.95 (gf)

Conwy beer battered haddock, hand cut chips, mushy peas, charred lemon, tartare sauce 15.95/sml 12.45

Welsh burger with smoked Applewood cheddar, onion rings, skinny fries, chipotle sauce and slaw 14.45

Trio of Poynton's pork sausages, wholegrain mustard mash, creamed leeks, caramelised onion gravy, crispy onions 14.95

*****Roasted mixed peppers, chickpea, cauliflower & spinach tandoori masala curry**, toasted almonds, charred lime, garlic & saffron rice, toasted naan 13.95 (gfo, vg) ***

Chargrilled 10oz British sirloin steak with hand cut chips, thyme roasted tomato, sauteed portobello mushroom and smoked bacon wrapped bean parcel 26.95

*** CHOSEN CHARITY DISH ***

For every charity dish sold, we will contribute 50p towards our chosen charity.

Prydiau Ysgafn/Light Bites

Grilled sardines on tomato, olive, and sourdough panzanella salad, with Tuscan dressing 12.95

Pumpkin, spinach & goats cheese quiche, new potatoes, coleslaw, watercress & radish salad 12.25 (v)

Homemade black pudding, potato & sage terrine, fried hens' egg, Halen Môn salted crackling 12.45

Moules mariniere & frites, local Menai mussels, classic mariniere sauce, bowl of frites 13.45 (gf)

Smoked paprika breast of chicken, creamy confit chorizo, thyme and fire roasted pepper risotto 13.95

Brechdanau/Sandwiches (served until 5pm)

Forerib toastie, slow braised forerib of beef, caramelised onion chutney on toasted granary bloomer with creamy brandy & peppercorn sauce, chunky chips 13.95

Fish finger butty, battered haddock, baby gem lettuce on Tan Lan white bloomer, tartare sauce, hand cut chips and our own chip shop curry sauce 12.50

Chicken Shawarma, marinated in garlic, turmeric, cinnamon, and cardamom wrapped in toasted naan 11.95

Oven baked quesadilla filled with roasted peppers, courgette, tomato salsa, and Monterey Jack cheese, with guacamole and black bean & sweetcorn salad 11.95 (v)

Ochr/Sides

Hand cut chips 3.95 (v, gf)

Beer battered onion rings 3.95 (v)

Skinny fries 3.95

Creamy mashed potato 3.25 (v, gf)

Garlic bread 3.25 (v) / with cheese 3.95 (v)

Butter glazed carrots and broccoli 3.50 (v,gf)

Baby leaf, parmesan, cherry tomato & red onion salad 3.25

Creamy brandy & peppercorn sauce 2.75

Parmesan & truffle fries 4.75

I Bwdin/Desserts & Digestifs

Please see our dessert menu for our delicious selection of homemade puddings along with our selection of ice cream, sorbets, and cheeseboard.

We also have a large selection of dessert wines, ports, and cognacs if a digestif should take your fancy!

Diodydd Poeth/Hot Drinks

Americano/decaffeinated 2.80

Cappuccino 2.95

Pot of tea 2.55

Hot chocolate/ marshmallows, cream 3.75

Latte/Flat white 2.95

Cafetière 2.25

Selection of herbal teas 2.30

Homemade fudge 4.75

(vg) - Vegan (v) - Vegetarian (gf) - Gluten free (gfo) - Gluten free option

If you have any dietary requirements or wish to see our allergens information please just ask a member of the team