

A la carte menu

To start

Home-made soup of the day £4.50

Menai mussels

Steamed with lemon grass, ginger, chilli, garlic and coconut milk £5.95

Ceviche of trout and sea bass

Served with a crab and horseradish tian, candied lemon zest and dill yoghurt £6.95

Bream fillet

Served on a smoked salmon and sorrel potato cake in a red lentil and leek nage £6.95

Blackened fillet beef

Served with pickled beetroot salad, poached quails egg, celeriac chips and drizzled with a shallot and caper dressing £6.95

Mille feuille of braised rabbit and wild mushrooms

With glazed carrots Parisienne and a port reduction £6.25

Pan seared wood pigeon breast

On a black pudding and potato boulangere with sliced smoked pear and a golden raisin and elderflower dressing £6.95

(V) Mature Llanrwst cheddar cheese terrine

Layered with a leek and red onion jelly and served with a grape and cranberry chutney and walnut and mustard bread £6.75

Main courses

Menai mussels

Steamed with lemon grass, ginger, chilli, garlic and coconut milk £10.95

(V) Cannelini bean, red onion & sweet potato risotto

finished with a drizzle of chilli oil and sweet potato crisps
Starter £6.45 **mains** £12.55

Roast monkfish tail

Wrapped in a herb crust and served on a Perl Wen and smoked bacon risotto finished with a mussel cockle and garlic cream sauce £18.95

Home smoked organic salmon fillet & queen scallops

Sat on sautéed julienne of autumn vegetables, Puy lentil casserole and a water cress and pancetta veloute £16.95

Pan-seared fillet of wild sea bass

Served on a saffron and shellfish chowder with baby spinach and tomato and chervil gnocchi £17.50

Kimmel's own net-snapping battered cod fillet

With home-made chips, mushy minted peas
and our tartar sauce £13.95

Whole roast partridge

Served off the bone with an apple, potato and sage rosti,
Brunoise of root vegetables, red cabbage tartlet
bacon crisp and finished with a port jus £17.55

Roast breast of Gressingham duck

Served with a duck leg confit parcel, creamed cabbage
carrot mousse and parmentier roasted potatoes £18.25

Prime fillet of Welsh beef

Served with oxtail slow braised in Welsh mild,
sweet potato boulangere, crispy onions, celeriac cream
and a thyme and red wine jus £22.95

Slow braised shoulder of Welsh lamb

Served off the bone and wrapped in leeks
with a fondant potato, a kidney and liver ragout
and finished with a port and rosemary jus £17.55

Trio of Welsh pork

Slow braised belly pork, pork fillet and home made pork,
apple and black pudding sausage served with sautéed leeks,
creamed potato and with a cider sauce £17.95

Side orders

Bowl of marinated olives £1.95

Olives with a selection of homemade breads,
olive oil and balsamic dip £2.95

Mixed leaf salad £3.45

Crushed minted new potatoes £2.45

Bowl of stir-fried vegetables £2.95

Garlic bread £2.75

Garlic bread with cheese £2.95

Fresh homemade breads £1.95

Bowl of homemade chunky chips £2.95

**All our ingredients are freshly delivered and prepared
daily to ensure that you as the customer are
receiving the best quality food ranges that Wales and
the Borders have to offer.**

**Please advise a member of staff if you have any
allergies as some dishes may contain nuts. All dishes
are subject to availability and prices may change due
to market availability**

**All prices inclusive of VAT
(no service charge is added)**

Diolch yn fawr iawn!