

TUDNO'S RESTAURANT

Sample Evening Menu 22/23

Cynnig/Nibbles

Sundried Tomato Focaccia Bread (VGO)
Served with oil and balsamic vinegar and a pesto dipping sauce
£3.95

Olives (VG)
Marinated green olives
£2.95

Halloumi Fries
Halloumi in a light breadcrumb served with a caramelised onion chutney
£4.95

Tomato & Pesto Bruschetta (VGO)
Bruschetta topped with chopped tomato, red onion, fresh basil and pesto dressing
£4.95

Cychwyn/Starters

Soup of the day (V)
Homemade soup of the day served with white bloomer bread.
£5.95

Perl Las Mushrooms (V)
Caws Cenarth Organic blue veined stilton cheese and creamy garlic mushrooms, served on crusty sourdough bread.
£6.25

Pâté on Toast
Welsh chicken liver pate served with butter and toasted sourdough.
£6.45

Prawn and Smoked Salmon Cocktail
A classic prawn cocktail served on a bed of iceberg lettuce with smoked salmon and brown bloomer bread.
£7.25

Breaded Brie Planks
Brie coated in a herb breadcrumb and deep fried until crispy and golden, served with a caramelised onion chutney.
£6.95

Whitebait
Crispy fried whitebait served with fresh lemon and a garlic mayonnaise dip.
£6.25

Black Pudding Stack
Black pudding, goats cheese and caramelised onion stacked on top of toasted sourdough bread.
£6.95

Cheese and Onion Garlic Bread (V)
Topped with Welsh cheddar cheese and caramelised onions
£4.95

Ochr/Sides

Triple Cooked Chips- £3.95
House Salad- £3.50
Tomato and Onion Salad- £3.50

Onion Rings - £3.50
Butter glazed vegetables- £3.50
Garlic Bread- £3.50

If you have any food allergies or sensitivities please let your server know before ordering your meal.
All prices are inclusive of VAT. A discretionary 10% service will be added to tables of 6 or more

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Prif Gwrs/Mains

Perl Las Half Roast Chicken or BBQ Half Roast Chicken £15.95

A perfectly roasted half roast chicken topped with either our signature creamy, Perl Las cheese and mushroom sauce, or a sticky BBQ sauce, both served with triple cooked chips and rocket garnish.

Fish and Chips £14.95

Fresh prepared cod in our homemade beer batter served with triple cooked chips and mushy peas

8oz Sirloin Steak £19.95

Served with triple cooked chips, mushrooms and a grilled tomato
Add a peppercorn or creamy blue cheese sauce for £2.50

Grilled Salmon £19.95

Topped with a creamy white wine and garlic sauce, served on a bed of vibrant greens and crispy herb potatoes

Vegetable Penang Curry (VG) £13.95

A fiery aromatic coconut sauce with cauliflower, green beans, mange tout and red peppers. Served with basmati rice and mini naan breads
Add grilled chicken £1.95

Beef Madras Curry £15.95

Slow cooked Welsh beef in a medium spiced aromatic madras sauce. Served with rice and mini naans.

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Scampi £12.95

Breaded scampi served with chips, peas and tartare sauce.

Mediterranean Vegetable Risotto (V) £13.95

A creamy tomato risotto delicately flavoured with white wine and herbs and topped with fresh peppery rocket.
Add grilled chicken £1.95

Seabass £15.95

Seabass fillet topped with a garlic and parsley butter, served on a bed of vibrant greens and crispy herb potatoes.

Cottage Pie £14.95

Welsh beef slow cooked in a rich gravy, topped with mash and served with seasonal vegetables.

Fish Pie £14.95

Smoked Haddock, Salmon, Pollock and Prawns in a creamy leak sauce, topped with mashed potato and Welsh cheddar cheese. Served with fresh vegetables.

Steak & Irish Stout Pie £14.95

Classic Steak Pie served with creamy mashed potato seasonal vegetables and a jug of rich gravy.

Full Rack of Pork Ribs £16.95

Pork ribs coated in a BBQ sauce, served with triple cooked chips and sweetcorn

Chef's Special

Lamb Shank £21.95

Lamb shank slow cooked in a mint gravy and served with creamy mashed potato and fresh vegetables

Half-roasted Duck £15.95

Served on a bed of green beans, with crispy herb potatoes and broccoli with a sweet plum sauce on the side.

Please ask your server for the dessert menu, a discretionary 10% service charge is added to tables of 6 or more.
Please speak to a member of the team if you have any dietary requirements, allergies or intolerances.