



THE HAYLOFT

BAR & GRILL

SEASONAL SET MENU: JANUARY, FEBRUARY & MARCH

SAMPLE MENU

TWO COURSES £24.95 | THREE COURSES £29.95

STARTERS

- Soup of the day** with artisan bread and butter (GF & Ve available)
- Cured trout** with beetroot, apple and walnut salad with lemon and honey blossom dressing
- Rabbit and potato cake** with mustard sauce and cress
- Bengali chicken** with a yoghurt sauce served on a flatbread
- Baked goats cheese soufflé** with homemade tomato chutney and country bread
- Melon cocktail**

MAINS

- Hayloft's Roast of the Day**
served with vegetables, roasties, yorkie & gravy (GF & Ve available)
- Traditional fish & chips**
with mushy peas and tartare sauce (GF available)
- Bodnant Pie of the Day**
with chips, mushy peas & gravy
- Welsh Braised Beef Steak**
with peppers, olives, garlic and polenta mash (GF)
- Lemon & Garlic Chicken**
with pilaff rice & sun dried tomato dressing
- Roasted Red Cod**
with garlic green mash
- Baked Flat Mushroom**
with burrata, pesto & green salad
- Tomato Barley Risotto (Ve)**

PUDDING

- Almond Tart** with hot cherries & Parisellas white chocolate ice cream
- Caramel Panna Cotta** with coffee syrup and Bodnant biscuit
- Barabrith Bread & Butter Pudding** with vanilla custard
- Poached chocolate pear**
- Selection of ice cream & sorbet** (GF & Ve available)
- Affogato** with vanilla ice cream with fresh espresso (GF & Ve available)

*(Supplements are added on top of any discount / offer)

Please speak to a member of the team about allergen information and dietary requirements.