



Winter Menu 2025

Starters

- Chef's homemade soup of the day, served with crusty roll (vg,gfa) 7.95
Creamy garlic & herb sautéed mushrooms, in a velvety garlic and white wine cream sauce, served on toasted garlic ciabatta (v) 7.95
Chefs chicken liver pate, delicately infused with brandy, thyme and rosemary, served with a red onion and apple chutney, toasted sourdough (gfa) 7.95
Honey Glazed Pork Belly with Apple Purée, Bok Choy, and ginger jus (gf) 7.95
Crispy Prawn & Root Vegetable Fritters, Malt vinegar aioli, micro salad 7.95
Smoked haddock dill risotto, flaky smoked haddock served on a bed of creamy risotto and crispy capers 8.25

Mains

- Slow braised British feather blade of beef in bourguignon sauce, with roasted garlic mash, honey roast carrots, braised sticky red cabbage (gf) 22.95
Pan-Roasted Seabass, Stir-fried ginger greens, orange & caper brown butter, served on a bed of egg noodles 20.95
Locally sourced Welsh 8oz Sirloin steak served with balsamic roasted vine tomato, portobello garlic mushroom, onion rings and hand cut chips (gfa) 29.50
Add king prawn £5.50 Peppercorn sauce or Garlic butter sauce 3.50
Traditional fish & chips served with chunky chips, mushy peas & tartare sauce (gfa) 19.95
A trio of Vegan "Fish" Cake, Jackfruit, chickpeas, seaweed, pickled cucumber, tartar sauce, served with hand cut chips (vg) 18.50
Garlic and thyme pan fried Welsh Chicken breast, buttery risotto, parmesan crisp (gf) 19.95
Fragrant Thai green curry with seasonal vegetables served with coconut rice (vg,gf) 17.50
Add chicken breast £4.50 Add king prawns 5.50

Burgers

- Vegan burger on toasted brioche bun, portobello mushroom, caramelised onions, vegan smoked cheese served with pickled cabbage and hand cut chips (vg,gfa) 19.95
1891 smashed burger patty on toasted Henllan brioche bun with bacon and melted cheese served with creamy coleslaw, 1891 burger sauce and hand cut chips (gfa) 19.95
Buttermilk Chicken burger, crispy fried chicken breast on toasted Henllan brioche bun with shredded lettuce and creamy coleslaw, and hand cut chips 19.95
Add smoky bbq sauce, bacon and cheese 2.50
Add 1891 burger sauce, bacon and cheese 2.50
Add katsu sauce, bacon and cheese 2.50

Sizzlers

- Chicken, leek & bacon, white wine sauce served with fried or chips (gf) 20.95
Welsh Sirloin and peppercorn sauce, served with chips or fried rice (gf) 24.50
Garlic and chilli king prawn, sweet chilli sauce, served with chips or fried rice (gf) 22.50
Mediterranean vegetable, medley of onions and peppers with smoky spices served with chips or fried rice (v,gf) 18.95

Sides

- Hand cut chips (gf,vg) 4.95
Chilli and garlic tenderstem (gf,vg) 3.50
Garlic ciabatta bread (v) 5.95
Garlic ciabatta bread with cheese (v) 6.95
Onion rings (v) 4.50
House salad (gf,vg) 3.50
Coated skin on fries (vg) 3.95
House slaw (gf,vg) 2.50



Desserts

Homemade sticky toffee pudding served with toffee sauce and Red Boat

Halen Mon salted caramel ice cream (v) 8.50

Warm Belgian waffle served with toffee sauce & Red Boat honeycomb crunch ice cream 8.50

Spiced poached pear, maple and pecan crumb and Red boat dairy free raspberry ripple ice cream (vg) 8.50

Clementine & cranberry posset, served with shortbread crumble, orange sorbet (v) 8.50

Warm chocolate blondie, chocolate sauce, Red boat chocolate flake ice cream (v) 8.50

Lemon tart, served with raspberry coulis, berry compote and raspberry sorbet (vg,gf) 8.50

Selection of Anglesey Red Boat ice creams and sorbets

2 Scoop 6.50 3 Scoop 7.95

Halen Mon salted caramel

Honeycomb crunch

Chocolate flake

Madagascar vanilla

Strawberries and cream

Mint choc chip

Rocky road

Raspberry ripple

Lemon and raspberry meringue

Mango and passionfruit sorbet

Food Allergies & Intolerances

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu.

All our food is, where possible, locally sourced and prepared fresh to order.

(v) - Vegetarian (vg) - Vegan (gf) – Gluten Free (gfa) – Gluten Free available