

Siabod Restaurant

CROESO ... WELCOME

Wherever possible, all our produce is supplied using the highest quality local sources. (v) means suitable for vegetarians and (g) means gluten-free. If you have any food allergies, please tell us and we will endeavour to accommodate your exact requirements as it is not possible for us to specify all our ingredients on the menu.

Our meals are cooked to order. Some dishes do take a little longer than others to prepare. We thank you for your patience and we are confident that you will enjoy your meal. Should you require anything at all throughout your meal, please just ask any of our staff and we will do our best to meet your every need!

Diolch yn fawr!

**(PLEASE ALSO SEE OUR SPECIALS BLACK BOARDS
ABOVE THE BAR!)**

To start...

(v) Homemade soup of the day served with a bread roll (£4.75)

Duck and port pateé with toast (£4.95)

(g) Atlantic prawn cocktail (£5.95)

(v,g) tomato and mozzarella salad with balsamic vinegar and black olives (£4.95)

salami and parma ham platter with bread, dipping oil and olives (£5.95)

Main Courses

Locally produced, deep-filled, Welsh, black beef pie served with chips or mashed potatoes & rich gravy and a selection of seasonal vegetables (£9.95)

(v) Brie, potato and Courgette bake topped with a breadcrumb, almond, sesame seed, cheese and parsley crumble (£10.95)

(g) North Atlantic Ocean prawns on a bed of house mixed salad with a choice of vinaigrette or marie rose dressing (£8.95)

Flaked Cod, wilted spinach & Mendip Hills Cheddar fish cakes served with a trio of dips (yoghurt & mint, sweet chilli, sour cream) and potato wedges or chunky chips (£9.95)

Mouth-watering fillet of chicken in a delicious southern fried coating served with either potato wedges or chunky chips and a salad garnish. (£8.95)

Main Courses continued..

**(g) Welsh lamb cutlets marinated in lemon & honey
served with new potatoes and a salad garnish (11.95)**

**(g) Extra mature sirloin steak with chips, mushrooms & grilled tomato
(£14.95)**

Chicken balti served with basmati rice and naan bread (£8.95)

**(g) Salmon steak in a delicate herb butter sauce
served with new potatoes and salad garnish (£12.95)**

**Welsh Black beef burger from the famous Glasfryn Estate, near
Pwllheli served with chunky chips and salad garnish (£8.45 or with
cheese £8.95)**

On the side..

(v,g) Au poivre sauce (£2.50)

(v,g) Stilton sauce (£2.50)

(v,g) Chunky chips (£2.95)

(v) Potato wedges (£2.95)

(v,g) House side salad (£2.95)

(v) Battered onion rings (£2.50)

Desserts

(all £5.95)

(g) A choice of luxury, gold award winning Welsh maid ice cream:
* creamy strawberry
* clotted cream with semi-melted, crunchy honeycomb pieces
* deep, rich vanilla

Lemon Tango cheesecake

**Chockarocka ice cream pie
white & dark chocolate ice cream mousse on a chocolate biscuit base**

Rich chocolate fudge cake with cream or ice cream

Cheese and biscuits (extra £1.00)

And then to round off..

**Cafetiere of freshly ground coffee/decaffeinated coffee
served with milk or cream & a mint chocolate (£2.50)**

**Pot of tea/decaffeinated tea
a choice of traditional English breakfast tea, earl grey, mint,
camomile or a variety of herb & fruit teas (£2.50)**

**Please feel free to request coffee and after dinner drinks
to be served to you in the bar**