

Siabod Restaurant

CROESO ... WELCOME

Wherever possible, all our produce is supplied using the highest quality local sources. These include O.E. Metcalfe, a championship Conwy Valley butcher; Welsh Black beef burgers from the famous Glasfryn Estate near Pwllheli; Harp Stores, Llanrwst-based family greengrocers; Harlech Foodservice, a local supplier of a wide range of our cooking ingredients; Welsh Maid who supply our luxury, award-winning ice cream etc.

(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!

Although this menu is in English, our waiting-on staff and our chef are fluent Welsh speakers and would be delighted to help you in either language!

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

Starters

(v) Homemade soup of the day served with a bread roll (£4.50)

Duck and port paté with toast (£4.95)

**(v,g) Mozzarella, tomato and black olive salad
drizzled with balsamic vinegar (£4.75)**

**Half rack of pork spare ribs marinated
then smothered in a barbeque sauce (£4.95)**

**(g) Easy Tiger skewered tail-on prawns with a sweet chilli sauce
(£4.95)**

Main Courses

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

**(v) Mushroom, cranberry and brie Wellington laced with seasonal
spinach and hazelnuts served with a selection of seasonal vegetables
and potatoes (£10.95)**

**(g) Delicious pork steak with a complement of apple and cider,
served on a bed of potato & celeriac mash served with a selection of
seasonal vegetables (£10.95)**

**(g) Salmon fillet draped with a fennel and grapefruit sauce
accompanied by new potatoes and seasonal vegetables (£12.95)**

**(g) Pesto and pine nut taglietelle topped with a succulent chicken
breast (£10.95)**

**(v,g) Greek salad with traditional feta cheese, olives,
cherry tomatoes and mixed leaves (£8.95)**

Bar Type Meals

(v) Welsh ploughman's platter with Welsh cheeses, pickled onion, chutney, coleslaw and served with a crusty bread roll and butter (£8.95)

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

Traditional battered cod with chunky chips, garden peas, salad garnish and a wedge of lemon you can actually squeeze! (£8.95)

Chef's own, homemade, lean beef lasagne topped with Cheddar cheese and served with side salad (£8.95)

(v) Chef's own homemade, vegetarian lasagne topped with Cheddar cheese and served with side salad (£8.95)

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..

- (g) Au poivre sauce (£2.25)**
- (g) Sauce Diane (£2.25)**
- (v,g) Chunky chips (£2.50)**
- (v,g) House side salad (£2.95)**
- (v,g) Home-made coleslaw (£2.25)**
- (v) Garlic bread (£2.50)**
- (v) Battered onion rings (£2.25)**

Desserts

(all £4.45)

(g) A choice of luxury, gold award winning Welsh maid ice cream:

*** Clotted cream with raspberry swirl and white chocolate pieces**

*** rich dark Continental chocolate**

*** deep, rich vanilla**

Blackcurrant and creme fraiche baked cheesecake

Chockarocka ice cream pie

white & dark chocolate ice cream mouse on a chocolate biscuit base

(v, g) Fresh fruit salad

Alabama chocolate fudge cake with cream or ice cream

And then..

Cafetiere of freshly ground coffee

served with milk or cream & a mint chocolate (£2.50)

We do have freshly ground decaffeinated coffee available.

If you prefer tea we have decaffeinated tea too

as well as earl grey and a selection of herbal & fruit teas

Please feel free to request to enjoy your coffee in the bar where

you might also wish to round off your meal with a brandy , a

baileys on ice

or whatever tickles your fancy!