

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)

**Deep-fried, breaded plaice goujons
on a bed of crisp lettuce with a mayonnaise dip (£4.95)**

(v,g) mixed olives (£3.50)

(g) Spicy chicken wings with a zingy barbecue sauce (£4.95)

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)**

**(g) Chicken Cymru, a succulent chicken breast served in a delicate
leek, mushroom, cream and Caerphilly cheese sauce with seasonal
vegetables (£10.95)**

**(g) Delicious pork steak with creamy apple and cider sauce, served
on a bed of mashed potato with seasonal vegetables (£10.95)**

**(g) Traditional lamb hot pot with tasty chunks of lamb, carrots and
mushrooms in a sumptuous red wine sauce served with seasonal
vegetables (£10.95)**

**Luxury fish pie comprising succulent salmon, smoked haddock, cod
& prawns in a creamy leek sauce topped with creamed potatoes &
toasted breadcrumbs (£11.95)**

Main Courses continued..

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

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

(v) Baked mushroom and caramelised onion tart served with seasonal vegetables (£10.95)

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

Chicken balti served with basmati rice and naan bread (£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..

(v,g) Au poivre sauce (£2.50)

(v,g) Stilton sauce (£2.50)

(v,g) Chunky chips (£2.95)

(v) garlic bread (£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**

Deep-filled apple pie with cream or ice-cream

**Traditional sumptuous raisin bread and butter pudding dusted with
nutmeg**

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 available)
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**