



Here at St Georges we are proud to have implemented a food policy to assure we use local and market fresh produce and all meats supplied have full traceability and the highest criteria in rearing and feed.

Our menus are complied with our suppliers' assurances that they are free of GM products and whenever possible we will always source organic. We cannot guarantee that any items are free of nut/nut oil.

All dishes are cooked to order and for this reason we trust you will appreciate the time involved in preparing your meal.

S t a r t e r s

Homemade Soup of the Day

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Marinated Melon and pineapple Carpaccio
With Mint Sugar and Chilled Fruit Soup

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Chicken Liver and Foie Gras Parfait
With an Apricot and Dill Chutney accompanied by Warm Toasted Brioche

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Warm Crisp Confit Duck Leg
On a Salad of Caramelized Beetroot, Apple and Tarragon with Cider Reduction Dressing

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Tian of Llandudno Smoked Salmon and White Crab
Celeriac Slaw with a Chablis and Coriander Dressing

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Leek and Saffron Cawl with Conwy Mussels and Flaked Haddock

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Panacotta of local Anglesey Goat's Cheese
With Pear, Walnut Salad Red Onion Marmalade and Hemp Oil Dressing

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Plum Tomato and Mozzarella Salad, with Sherry Vinaigrette and Rocket Oil

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Grilled Fillet of Mackerel with Seared Scallop, Ginger Foam and Red Pepper Salsa

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Sea Salt Cured Tuna with Welsh honey, Wasabi Ice cream and Cucumber Salad

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M a i n C o u r s e s

St George's Roast of the Day with Seasonal Buttered Vegetables

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Grilled Local Trout Fillets with a Dressed Lemon Salad and Roasted New Potatoes

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Chicken 'Pot au Feu with Root Vegetables and Tarragon

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Trio of Pork with Spiced Braised Red Cabbage and Fondant Potato
With a Honey Scented Apple Sauce

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Braised Shoulder and Roast Canon of Lamb,
With Parsnip Puree, Confit Onions and a Thyme Sauce

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Crisp Sea Bass with Onion Marmalade
Pot Roasted Garlic Potatoes and Sun Blushed Tomatoes

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Grilled Welsh Sirloin with Halen Mon Seasoned Chips, Grill Garnish and Béarnaise Sauce

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Roast Pumpkin, Parmesan and Rocket Risotto with Roasted Pine Kernels

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Pan Roasted Salmon, Parmesan Risotto with Fava Beans and Pea Shoots

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Buttered Fillet of Beef with Wild Mushrooms Root Puree and Glazed Shallots
(£5.00 Supplement)

Please ask your server if you prefer to have any of these items simply cooked with vegetables
and buttered new potatoes.

S i d e O r d e r s

Side of Vegetables	£2.00	Hand Cut Chips	£2.00
Garden Salad	£2.00	Buttered New Potatoes	£2.00
Onion Rings	£2.00	Parsnip Mash	£2.00

2 Courses @ £25.00 per person

3 Courses @ £30.00 per person



D e s s e r t s

Cardamom Crème Brûlée with Mango Chutney and a Chilli Mint Froth

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Warm Sticky Toffee Pudding with Penderyn Ice Cream

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Apple Parfait with a Toffee Doughnut and Honey Syrup

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St George's Ice Cream Selection with Fresh Berries and Fruit Sauce

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Glazed Lemon Tart with Clotted Cream and Sour Berries

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Hot Dessert of the Day with Traditional Custard

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Hot Chocolate Brownie, Orange Smoothie and Vanilla Ice Cream

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Toasted Walnut Bread with Goats Cheese and Onion Marmalade

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Panacotta of Dried Fruits and Yogurt with Glazed Walnuts and Amaretto Garibaldi Biscuits

A Gathering of Welsh Cheeses with Fruit Chutney,
Sun Blushed Grapes and Water Biscuits (£1 supplement)

2 Courses @ £25.00 per person

3 Courses @ £30.00 per person

Please ask to see our individually priced coffee and after dinner drinks menu.

All Prices are inclusive of VAT charged at 17.5%.

Should you have any particular favourite dishes or dietary/allergy concerns please speak to our Restaurant Manager who will work with our Chef and endeavour to arrange your meal accordingly.