

## While you wait.... Wrth i chi ddisgwyl....

<b>Home marinated olives</b>	<b>£4.00</b>
<b>Halen Môn salt and pepper nuts</b>	<b>£3.25</b>
<b>Halen Môn salted crackling, <i>apple purée</i></b>	<b>£3.75</b>
<b>Black pudding bon-bons, <i>apple purée</i></b>	<b>£4.50</b>

## Starters – I ddechrau

<b>Soup of the day, <i>ciabatta</i></b>	<b>£5.95</b>
<b>Chicken liver pate, <i>ciabatta croutes, home-made fruit chutney</i></b>	<b>£7.25</b>
<b>Field mushroom, <i>stuffed with creamed leeks, mature welsh cheddar</i></b>	<b>£6.95</b>
<b>Baked camembert, <i>garlic &amp; rosemary, ciabatta croutes, home-made fruit chutney</i></b>	<b>£7.25</b>
<b>Belly pork fritter, <i>crackling, apple purée</i></b>	<b>£7.50</b>

## Mains – Prif gwrs

<b>Braised shoulder of local lamb, <i>garden greens, crushed potatoes, mint oil</i></b>	<b>£17.50</b>
<b>Chicken supreme, <i>roasted new potatoes, chorizo &amp; mushroom sauce</i></b>	<b>£15.75</b>
<b>Fish of the day, <i>parmentier potatoes, lemon butter cream sauce</i></b>	<b>£16.95</b>
<b>Vegetarian dish of the day</b>	<b>£13.50</b>
<b>Pie of the day, <i>puff pastry lid, creamed potatoes or chips, garden peas</i></b>	<b>£13.95</b>
<b>Haddock Goujons, <i>chipped potatoes, lemon mayonnaise, tartar sauce</i></b>	<b>£7.50/£14.95</b>
<b>Roast Local Ham, <i>chipped potatoes, free-range egg</i></b>	<b>£7.50/£13.75</b>

## Steaks – Stecen

<b>Bodior Farm rare breed shorthorn beef, <i>cooked to your liking, served with a tomato, field mushroom, chipped potatoes &amp; a crisp onion ring</i></b>	
<b>10 Oz Sirloin</b>	<b>£22.95</b>

## Sauce - Saws

<b>Cracked peppercorn sauce</b>	<b>£2.95</b>
<b>Rhyd-y-Delyn blue cheese sauce</b>	<b>£2.95</b>
<b>Nant Conwy mustard sauce</b>	<b>£2.95</b>

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### Sides – Ar yr ochr

<i>Onion rings</i>	<b>£3.50</b>	<i>Garlic ciabatta bread</i>	<b>£4.00</b>
<i>Garlic ciabatta with cheese</i>	<b>£4.50</b>	<i>Chipped potatoes</i>	<b>£3.50</b>
<i>Chipped potatoes &amp; cheese</i>	<b>£3.75</b>	<i>Sweet potato dauphinoise</i>	<b>£3.50</b>
<i>Selection of seasonal vegetables</i>	<b>£3.50</b>	<i>Dressed walnut salad</i>	<b>£3.50</b>
<i>Chili onion rings</i>	<b>£3.50</b>		

### Home-made Desserts – Pwdinau cartref

<b>Sticky toffee &amp; date pudding, toffee sauce, vanilla ice cream,</b>	<b>£6.75</b>
<b>Chocolate Brownie, ice cream</b>	<b>£6.95</b>
<b>Bara brith bread &amp; butter pudding, custard</b>	<b>£6.95</b>
<b>Crumble of the week, custard</b>	<b>£6.50</b>
<b>Selection of locally made Môn ar Lwy ice creams</b>	<b>£2.50</b>
<i>Please ask for today's flavours – priced per scoop</i>	
<b>Selection of locally-made artisan cheese</b>	<b>£8.95</b>
<i>Homemade chutney, selection of biscuits</i>	

*We also have specials of the day on the black board.*

**\*Please ask a member of staff for any allergy information\***

All food is freshly cooked to order so please bear with us, as in busy periods, this may take some time. Locally-grown and -sourced products are used wherever possible, and only free-range eggs are used in our kitchen. Gratuities are at your discretion. **Cash** tips are shared amongst our hardworking staff. All feedback is gratefully and graciously received. We want our customers to be happy; if happy, tell others, if not, please tell us, and allow us the opportunity to put things right for you.

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