

# Bwydlen **Black Lion** Menu

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

<b>Home marinated olives</b>	<b>£3.50</b>
<b>Halen Môn salt and pepper nuts</b>	<b>£2.95</b>
<b>Halen Môn salted crackling, local pear purée</b>	<b>£3.75</b>
<b>Black pudding bon-bons, local pear purée</b>	<b>£4.50</b>

## Starters – I ddechrau

<b>Soup of the day, toasted pumpkin seed savoury shortbread</b>	<b>£5.50</b>
<b>Warmed roasted home grown Jerusalem artichoke salad, poached egg &amp; walnuts</b>	<b>£6.95</b>
<b>Local wild pheasant &amp; red onion confit roulade, celeriac puree &amp; truffle oil</b>	<b>£7.50</b>
<b>Seared scallops, black pudding bon-bons, pea puree, bacon bits</b>	<b>£9.95</b>
<b>Seafood arancini, saffron &amp; dill aioli</b>	<b>£7.25</b>

## Mains – Prif gwrs

<b>Shredded shoulder of local lamb, minted suet pudding, fondant potato, buttered leeks</b>	<b>£16.95</b>
<b>Slow braised belly pork, caramelised pear puree, roasted apple, puy lentils, crackling dust</b>	<b>£17.25</b>
<b>Bodior farm ‘Shorthorn’ beef, oxtail cottage pie, braised ox cheek, straw potatoes, kale</b>	<b>£16.25</b>
<b>Pan seared Seabass, haddock potato cake, crushed peas, Menai mussels in creamed garlic sauce</b>	<b>£17.95</b>
<b>Roasted chicken supreme, vegetable dauphinoise, chorizo sauce, spinach &amp; mushroom</b>	<b>£15.75</b>
<b>Winter vegetable nut roast strudel, carrot &amp; squash puree, vegetable dauphinoise</b>	<b>£13.50</b>

## Pub classics - Clasuron

<b>Haddock goujons &amp; chips, pea puree, tartar sauce, lemon parsley mayonnaise</b>	<b>£ 14.95</b>
<b>Honey and Nant Conwy mustard glazed ham, fried free-range eggs, chips, tomato aioli</b>	<b>£ 13.75</b>
<b>Pie of the day, garden peas, chipped potatoes or mashed potatoes</b>	<b>£ 13.75</b>

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## Steaks – Stecen

**Bodior Farm rare breed shorthorn beef**, *cooked to your liking, served with a tomato, field mushroom, chipped potatoes & a crisp onion ring*

**10 oz Sirloin** **£22.45**

## Sauce - Saws

**Cracked peppercorn sauce** **£2.95**

**Rhyd-y-Delyn blue cheese sauce** **£2.95**

**Nant Conwy mustard sauce** **£2.95**

## Sides – Ar yr ochr

*Onion rings* **£3.50**      *Mashed potatoes* **£3.50**

*Garlic ciabatta bread* **£3.50**      *Garlic ciabatta with cheese* **£4.00**

*Chipped potatoes* **£3.50**      *Chipped potatoes & cheese* **£3.75**

*Selection of seasonal vegetables* **£3.50**      *Vegetable dauphinoise* **£3.50**

*Dressed walnut salad* **£3.50**      *Chili onion rings* **£3.50**

## Homemade Desserts – Pwdinau cartref

**Apple & cinnamon crème brûlée**, *Halen môn vanilla shortbread* **£6.50**

**Chocolate & orange fondant**, *clotted cream, orange Cointreau syrup (15 minute wait)* **£6.50**

**Sticky toffee & date pudding**, *toffee sauce, vanilla ice cream, caramel crunch* **£6.50**

**Brioche & Blackberry bread & butter pudding**, *white chocolate crème anglaise* **£6.75**

**Trio of chef's favourite desserts of the day** **£8.95**

**Selection of locally made Môn ar Lwy ice creams** **£2.00**

*Please ask for today's flavours – priced per scoop*

**Selection of locally made artisan cheese** **£8.95**

*Homemade chutney, selection of cheese biscuits*

**\*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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