



Next Door

We're proud to say that we champion local produce and regional suppliers, including Mermaid Seafoods, Poynton's Butchers and LFR, all based here in Llandudno. We bake our own bread every day, make each and every sauce or accompaniment – the mayo, the bearnaise, the dips, the chutneys – although we leave the ketchup to the experts.

Please take care to inform us of any allergies or intolerances. Unfortunately, we cannot guarantee an entirely nut-free cooking and dining environment.

Snacks and nibbles

Black and green marinated olives and gherkins (vg, gf, df)	3
Dusted pork crackling (df)	2.5
Roasted chorizo	3.5
Homemade breads, olive oil, balsamic vinegar (vg, df)	2.5

Sharing boards and bowls (for two)

Steamed Conwy mussels, marinères, crusty bread, rouille, fries (df)	27
Autumn fish sharer: crispy calamari, beer-battered plaice, chilli and garlic prawn skewers, crab cakes with tartar, rouille and romesco dip, warm flatbreads	28
Vegetarian sharer: Leek and cheddar croquettes, tempura broccoli, cauliflower, pickled daikon radish, spiced nuts and fruits, rosemary focaccia. With a trio of dips: pea and mint, red pepper and walnut, spiced aubergine	26
Welsh cheeses with fresh home baked bread, pickles and chutney	15





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Small and main plates

Rather than the conventional starter/main course style of dining, we suggest several smaller plates to give you a wider taste experience. We recommend between six and eight small plates (including sides) between two people. Of course, if you fancy a more substantial “main”, then many items can be served as a larger portion and are priced accordingly. These “main” plates come with your choice of two sides included.

Meat

Crisp glazed duck leg, orange and ginger reduction, pickled carrot, cashew crumble (gf, df)	10/21
Slow braised pork cheek, celeriac purée, fresh apple, sherry and thyme jus (gf)	9/19
Sticky glazed beef short rib, sweetcorn purée, celeriac slaw, braising jus (gf)	10/21
Charred minced lamb skewers, curried tomato and pepper purée, mango and nigella chutney (gf,df)	9/19
Peanut-crusted chicken thigh ‘lollipop’, peanut, chilli and coconut cream, bamboo shoots and spring onion (gf, df)	9/19

Fish and seafood

Pan-seared scallops, squash purée, chorizo, roasted squash pickled samphire (gf)	11/22
Poached monkfish tail, poached mussels, prawn bouillabaisse, croutons, parsley (df, gf)	11/22
Crispy battered cod loin, toasted brioche, gherkin relish, rouille	10/21
Baked king prawns, chilli, olive oil, tomato, toasted focaccia (df)	10/21
Local crab lemongrass & ginger cakes, mango, lime salad, chilli mayonnaise (df)	9/19





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Vegetarian and vegan

Tempura tender stem broccoli, pickled radish, toasted sesame, siracha mayonnaise (df, vg)	7/14
Black bomber and leek croquettes, tomato and basil coulis	9/18
Roasted king oyster mushrooms, garlic and rosemary butter, squash purée, crispy chestnuts (df, vg, gf)	8/17
Crispy leek and gruyère pollenta, white bean purée, celeriac slaw (gf)	8/17
Chickpea, garlic, and tahina falafel, red pepper purée, minted yoghurt (gf)	8/17

Sharing mains for two people

Mini hog roast: pulled pork shoulder, chargrilled pork ribeye, roasted chorizo, garlic and rosemary potatoes, roasted apple, pickled red cabbage, squash purée, sherry and thyme jus	46
Chargrilled 25oz ribeye of 28-day aged, prime Welsh beef, roasted heritage tomatoes, portobello mushrooms, grilled shallots, roasted garlic, fries. Choice of peppercorn, Perl Las or bearnaise sauce. 24-hour pre-order	58
Blas-y-Môr. Seafood sharing platter, served cold over a bed of ice, with fries: lobster, oysters, dressed crab, langoustines or king prawns, mussels, potted mackerel. Pre-order by 3pm the previous day	69

Sides

Leek and cavolo nero	
Rosemary and garlic potatoes (gf, df, vg)	
Fries (gf, vg, df)	
Roasted squash and carrots (gf)	All 3.5
Green salad	3





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Desserts

Warm banana loaf, dulce de leche, clotted cream ice cream, banana crisps	8.5
Maple-infused panna cotta, miso maple sauce, pecan praline (gf)	8.5
Rum-soaked baba, coconut ice cream, mango and passionfruit salsa, toasted coconut crumb	8.5
Pistachio bavarois, chocolate crèmeux, coffee liqueur-soused sponge, compressed cherries, cherry sorbet	8.5
Apple streusel cake, blackberry gastrique, crème anglaise (vg)	8.5
Assiette d'automne: mango and passionfruit jelly, toasted coconut; maple panna cotta, miso maple sauce; banana bread, dulce de leche, banana crisp	9.5
Boozy Affogato (espresso, Barti spiced rum, vanilla ice cream (gf)	7
Welsh cheeses, homemade chutney, oat biscuits	9

Dessert wines

Monbazillac, Domaine de l'Ancienne Cure, Christian Roche 2019 (125ml)	6.5
Banyuls Reserva, Domaine de la Tour Vielle, Christine Campadiou (125ml)	7
Gwin Pwdin, Gwinllan Estate, Conwy 2021 (125ml)	8
Vinsanto 'First Release', Estate Argyros, Santorini, Greece 2015 (70ml)	8.5

Speciality coffees and digestifs

Penderyn Madeira whisky or Siddiqui dark rum coffee	8
Espresso Martini	10
Merlyn Welsh Cream liqueur latte	8
Somerset Cider Brandy	7
Armagnac, Chateau de Millet, 1996	7

