



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
Spiced nuts, fruits and chickpeas (vg, df)	3.5
Homemade breads, olive oil, balsamic vinegar (vg, df)	2.5

Sharing boards and bowls (for two)

Steamed Conwy mussels, coriander, ginger, lime, coconut milk, crusty bread, fries, rouille (df)	26
Summer fish sharer: crispy calamari, beer-battered plaice, chilli and garlic prawn skewers, crab cakes with tartar, rouille and romesco dip, warm flatbreads	27
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	25
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, sweet and sour sauce, pickled carrot, cashew crumble (gf, df) 10/21
- Slow braised pork cheek, celeriac purée, fresh apple, sherry and thyme jus (gf) 9/19
- Charred beef skirt steak, heritage tomato, watercress, garlic chimichurri sauce (df) 10/21
- Slow-braised lamb shoulder, Parma ham, rosemary and garlic crumb, braising jus (df) 11/23
- Barbecue confit butter chicken, almond sauce, lime pickle (gf) 9/19

Fish and seafood

- Pan-seared scallops, pea purée, chorizo, pickled samphire (gf) 11/22
- Poached monkfish tail, poached mussels, prawn bouillabaisse, croutons, Parsley (df, gf) 11/22
- Citrus-cured rainbow trout, fennel, ginger and orange slaw, orange gel, laverbread crumb (gf, df) 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
Chargrilled king oyster mushroom teriyaki, miso mushroom purée, pickled daikon radish, olive oil (df, gf, vg)	8/17
Dressed baby beetroot, beetroot pea purée, goat's curd, candied walnuts, watercress, mint vinaigrette (gf) (vg without goat's curd)	8/17
Buffalo mozzarella, heritage tomatoes, basil pesto, pine nuts (gf)	8/17

Sharing mains for two people

Mediterranean summer sharing board: charred beef skirt steak, pork shoulder souvlaki, chorizo sausage, roast tomatoes, whipped feta, white bean and lemon dips, olives and gerkins, warm flatbread	44
Chargrilled 20oz sirloin of 28-day aged, prime Anglesey 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	68

Sides

Peas à la française (gf)	
Rosemary and garlic potatoes (gf, df, vg)	
Fries (gf, vg, df)	
Charred garlic butter corn on the cob (gf)	All 3.5
Green salad	3





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Desserts

Caramelised pear tart, macerated pear, chilled crème anglaise	7.5
Sticky toffee pudding, salted caramel sauce, date crumb, vanilla ice cream	7.5
White chocolate crème brûlée, raspberry compôte, cranberry biscuit (GF available)	7.5
Lime and mascarpone cheesecake, chocolate ganache, mini meringue	7.5
Blueberry and lemon cake, blueberry gastrique, lemon sorbet, candied lemon peel (vg, gf)	7.5
Boozy Affogato (espresso, Barti spiced rum, vanilla ice cream (gf)	7
Welsh cheeses, homemade chutney, oat biscuits	8

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

