



# 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, roasted tomato, garlic, basil and chilli cream. Fries, rouille, crusty bread	26
Spring 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

Glazed duck leg, plum & five spice reduction, pickled daikon, toasted sesame (gf, df)	10/21
Slow braised pork cheek, celeriac purée, fresh apple, sherry and thyme jus (gf)	9/19
Crispy beef brisket, sweetcorn purée, carrot and gherkin remoulade, jus	10/21
Roasted rump of lamb, mustard, red wine jus, garlic and rosemary crumble (df)	11/23
Poached chicken and mushroom ballotine, mushroom and brandy cream, pickled mustard seeds, crispy shallots (df)	9/19

## Fish and seafood

Pan-seared scallops, pea purée, chorizo, pickled samphire (gf)	11/22
Crisp breaded cod loin, light coconut, turmeric and coriander curry, toasted coconut (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, garlic, and 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)	8/17
Buffalo mozzarella, heritage tomatoes, basil pesto, pine nuts (gf)	8/17

## Sharing mains for two people

"Mini hog roast": roasted crispy skin belly pork, pulled pork shoulder, roasted apples, rosemary and garlic potatoes, pumpkin purée, roasted squash and carrots, cider and peppercorn sauce, focaccia, pickled red cabbage	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. <b>24-hour pre-order</b>	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. <b>Pre-order by 3pm the previous day</b>	68

## Sides

Peas à la française	
Rosemary and garlic potatoes	
Fries	
Chickpeas and chorizo	
Asparagus, green beans, tender stem broccoli	All 3.5
Green salad	3





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## Desserts

Maple syrup roasted plums, granola, spiced syrup reduction, coconut ice cream, toasted coconut (vg)	7.5
Dark chocolate and hazelnut cheesecake, orange gel, Cointreau cream, crushed praline	7.5
Penderyn whisky crème brûlée, baked apple cinnamon compôte, lemon shortbread	7
Ginger infused sticky toffee pudding, toffee sauce, Madagascan vanilla ice cream	7
White and dark chocolate brownie, raspberry sorbet, dried raspberries, caramelised chocolate (vg, gf)	7
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
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
Bicerin: double espresso, luxury chocolate, cream (Boozy with Cointreau)	4/8.5
Somerset Cider Brandy	7
Armagnac, Chateau de Millet, 1996	7

