



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'll own up to leaving 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, gf)	4
Homemade breads, olive oil, balsamic vinegar (vg, df)	2.5

Sharing boards and bowls (for two)

Steamed Menai mussels marinière, fries, rouille, crusty bread	28
Trio of dips: red pepper and walnut, roasted garlic humous, smoked aubergine. With chorizo, gherkins, olives and warm flatbread (df)	18
Summer fish sharer: crispy calamari, beer-battered monkfish, chilli and garlic prawn skewers, crab cakes with tartar, rouille and romesco dip, warm flatbreads	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 share. 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

Braised lamb roulade, Parma ham, braising jus (gf, df)	12/23
Charred beef skirt, heritage tomato, watercress, stilton crumble (gf)	11/22
Cured duck breast, pomegranate and walnut, mint vinaigrette (df, gf)	10/20
Maple glazed belly pork, sweetcorn purée, black pudding, pickled carrot	11/22
Charred spiced chicken thigh, butter chicken sauce, almond crumble, coriander (gf)	10/20

Fish and seafood

Beetroot and horseradish cured salmon, dill crème fraiche, carrot remoulade, croutons	9
Crispy calamari, charred lemon, spiced aioli	9/18
Pan-seared scallops, pea purée, peas and pancetta, mint vinaigrette (gf)	10/20
Local crab lemongrass and ginger cakes, mango, lime salad, chilli mayonnaise	9/18
Poached monkfish, coconut milk, green chilli, coriander, lime, crispy shallots (df)	11/22



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Vegetarian and vegan

Tempura tenderstem broccoli, pickled radish, toasted sesame, siracha mayonnaise (df)	7
Black bomber and leek croquettes, tomato and basil coulis	9
Dressed baby beetroot, pickled pear, candied pecan, beetroot purée (df, gf, vg)	8/17
Crispy herb polenta, red lentil and harissa purée, pickled fennel slaw, mint yoghurt (vg, gf)	8/17
Marinated tomato, mozzarella, basil pesto, pine nuts (gf)	10/20

Sharing mains for two people

Summer board: marinated lamb cutlets, whipped feta, pea and artichoke dip, pickled radish and baby onions, tempura broccoli, carrot and tahini salad, warm flatbreads, fries	35
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: oysters, dressed crab, langoustines, king prawns, mussels, potted mackerel. 24-hour pre-order	65

Sides

Peas à la française (gf)	
Rosemary roasted carrots (vg, gf, df)	
Charred spiced sweetcorn (vg, gf, df)	
Fries (vg, df)	
Rosemary new potatoes (gf)	All 3.5
Green salad	3



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Desserts

Lemon pavlova, mixed wild berries, raspberry sorbet, vanilla cream, toasted almonds (gf)	8
White chocolate cheesecake, strawberry and prosecco jelly, strawberry textures	7.5
Iced cherry parfait, pistachio sponge, cherry gel, chocolate soil	8
Sticky toffee pudding, caramel sauce, brandy snap, vanilla ice cream	7.5
Set coconut mousse, mango and passion fruit salsa, passion fruit curd, toasted coconut (gf, df, vg)	8
Boozy Affogato (espresso, Barti spiced rum, vanilla ice cream) (gf)	7.5
Vinsanto (Estate Argyros, Santorini) and cantucci (almond dipping biscuits)	9
Welsh cheeses, pear 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