



Next Door

We're proud to say that we champion local produce and regional suppliers; from Mermaid Seafoods here in Llandudno to Dolmeir Meats, whose wares come direct from the family farm on Anglesey. 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	3
Dusted pork crackling	2.5
Pickled anchovies	3.5
Homemade breads, olive oil, balsamic vinegar	2.5

Sharing boards

Mixed charcuterie board, duck liver paté, pickles and chutney, olives, fresh home baked bread and marinated tomatoes	25
Trio of dips and warm flat breads: houmous, red pepper and walnut, smoked aubergine, crudités, root vegetable crisps	14
Mediterranean platter: falafel-stuffed peppers, roasted red peppers and walnut, roasted padrons, courgette arancini, couscous salad, marinated vegetables, cucumber yoghurt dressing	19
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. These "main" plates come with two sides included.

Meat

Smoked chicken breast, baby gem, pancetta, croutons, anchovy and parmesan emulsion (gf without croutons)	8
Sweet cured breast of duck, frisée, pomegranate, pickled walnuts (gf)	9
Sticky glazed pork cheek in cider, homemade black pudding, sweet potato purée, pickled apple (gf)	8/19
Braised beef rib, sweetcorn purée, chargrilled sweetcorn, celeriac remoulade (gf)	9.5/22
Chargrilled lamb cutlets, mustard and herb crumb, lamb jus	14/24

Fish and seafood

Penderyn whisky-cured salmon, macerated oranges, whisky gel, gingerbread	8
Lime-cured mackerel tartare, radish, heritage tomato, pink grapefruit, lime and mint vinaigrette (gf)	7.5
Pan-seared scallops, smoked lardons, pickled cauliflower, rouille, croutons	9
Local crab, lemongrass and ginger cakes, mango and lime salsa, chilli mayonnaise	8/19
Monkfish, langoustine bouillabaisse, pickled shallots, croutons (gf without croutons)	9/22



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Vegetarian and vegan

Homemade buffalo mozzarella, heritage tomato, basil pesto, fresh basil (gf)	6
Black bomber and leek croquettes, tomato coulis	8/19
Roasted garlic and red pepper falafel, red pepper purée, couscous (vg,gf)	7/17
Marinated cauliflower steak over coals, cumin, pesto coriander emulsion (vg, gf)	7/17
Chargrilled courgette, smoked aubergine purée, confit cherry tomato, olive oil (vg, gf)	6/15

Sharing mains for two people

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)

50

Whole catch of the day cooked over coals, confit heritage tomato, gremolata, fries
Price on the day

Blas-y-Môr. Seafood sharing platter, served cold over a bed of ice, fries: oysters, whole lobster, crab, langoustines, clams

60

Sides

White bean and spinach ribollita (vg)
Glazed heritage carrots (vg)
Peas à la française (vg available)
Fries (vg)
Garlic and rosemary roasted new potatoes
Green salad

All 3.5



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Desserts

Lemon parfait, fresh raspberries, honeycomb, basil jelly (gf)	6.5
Pistachio and olive oil cake, praline, fresh strawberries, strawberry sorbet (vg)	7
Mango and passionfruit tart, meringue, lime cream	7.5
Welsh dark rum baked pineapple, toasted coconut, mango sorbet (vg, gf)	7
Trio of chocolate: dark chocolate and hazelnut praline mousse, chocolate orange tart, white chocolate ice cream	7.5
Boozy Affogato (espresso, Barti spiced rum, vanilla ice cream) (gf)	6.5
Welsh cheeses, pear chutney, oat biscuits	8

Dessert wines

Monbazillac, Domaine de l'Ancienne Cure, Christian Roche 2019 (125ml)	5
Banyuls Reserva, Domaine de la Tour Vielle, Christine Campadiou (125ml)	6

Speciality coffees and digestifs

Penderyn Madeira whisky or Carmarthen dark rum coffee	7
Espresso Martini	8.5
Merlyn Welsh Cream liqueur latte	7
Aber Falls salted toffee liqueur flat white, whipped cream	6.5
Somerset Cider Brandy	5
Armagnac, Chateau de Millet, 1996 and 1989	5.5/7