



Full Welsh Breakfast

*Sausage, Maple Cured Bacon, Bean's, Hashbrowns, Field mushrooms, Tomato, Black pudding
Choice of egg Fried, Poached, Scrambled*

Vegetarian & Vegan

Sausage, Bean's, Hashbrown, Tomato, Mushrooms

Pancakes

Sweet Pancakes topped with bacon mixed berries & maple syrup

Rarebit

Traditional Welsh rarebit served on white or brown toast

Bacon and Sausage Sandwich

on white or brown bread

Dine with us at the Llandudno Bay hotel

Evening Meal served between 5pm – 9pm

Starters

Smoked Haddock Fishcake - topped with a cod goujon, lemon and red pepper mayonnaise - **£7.50**

Rarebit Field Flat Mushroom - topped with a cheese and herb crust served on a bed of rocket, mixed leaves and a honey and wholegrain mustard dressing - **£7.50**

Asian Style Chilli Garlic Prawns - served with prawn crackers and a hoi sin dip - **£8.50**

Southern Fried Hot Popcorn Chicken - Served on a bed of herb dressed mixed leaves, and a creamy garlic dip - **£7.50**

Carpese Salad - Buffalo mozzarella cheese, tomatoes, red onion, rocket with a pesto dressing - **£7.50**

Main Course

Beer battered Cod - with seasoned skin on chips, minted mushy peas and a lemon infused tartar sauce - **£16.00**

Traditional Llandudno Bay Steak Burger - topped with black pudding and roasted garlic and herb Welsh cheese, baby gem lettuce, tomato, finished off with Seasoned skin on chips - **£16.00**

Pan Fried Sweet Chili Salmon Fillet - served on a bed of fresh green vegetables and crushed new potatoes - **£18.00**

Pan Fried Chicken Breast - on a bed of roasted vegetables, herb buttered new potatoes and a creamy pepper sauce on the side - **£15.50**

Spinach, Butternut Squash & Chickpea Curry - served with rice and mango chutney - **£15.50**

Vegan Fish & Chips - with Minted mushy peas and skin on chips - **£18.50**

A choice of 8oz sirloin £26.00, 8oz rump £22.00 or a 10oz rib-eye steak £28.00

All served with field flat mushroom seasoned tomato, and Dauphinoise potatoes

steaks with a choice of peppercorn sauce or garlic and pesto butter

Sides

Chicken Wings - **£4.00**

Chips - **£3.50**

Coleslaw - **£3.00**

Homemade Onion Rings - **£3.50**

Peppercorn Sauce - **£3.00**

Green Vegetables (Baby Stem Broccoli & Green Beans) – **£3.50**

Desserts

Lemon, Lime & Blackcurrant Tear - Lemon and lime citrus mousse set on a cookie crumb and glazed with blackcurrant compote and garnished with physalis, whipped cream - **£8.50**

Marbled Chocolate & Raspberry Pyramid - Belgian chocolate truffle marbled with white & dark chocolate centered with raspberries and finished off with grated chocolate and raspberry coulis - **£8.50**

Lemon & White Chocolate Pavlova - Smooth silky white chocolate truffle, crispy meringue, lemon cream, drizzled with curd and garnished with grated white chocolate and mango coulis - **£8.50**

Vegan Vanilla Ice Cream Garnished with fruit coulis - **£8.50**

Traditional trio of mixed ice creams - **£8.50**

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Afternoon Tea at The Bay

Freshly prepared sandwiches – served on white and brown bread

Chicken & Bacon with mayonnaise

Smoked salmon Cream cheese & Cucumber

Mature Cheddar with Spiced pear & Grape chutney

Selection of Cakes

Chocolate Éclair

Mini Finger Doughnut

Carrot Cake

Fruit Scone

Black Forest Muffin

Custard Slice

Chocolate Brownie

American Style Cheesecake

Nibbles

Popcorn & Crisps



Afternoon Tea at The Bay

Gluten Free

Freshly prepared sandwiches – served on Gluten Free Bread

Chicken & Bacon with mayonnaise

Smoked salmon Cream cheese & Cucumber

Mature Cheddar with Spiced pear & Grape chutney

Selection of Cakes

Need to book this in advance
to save disappointment

Nibbles

Popcorn & Crisps with Fresh Fruits



Afternoon Tea at The Bay

Little adults

Freshly prepared sandwiches – served on white and brown bread

Chicken & Bacon with mayonnaise

Ham and tomato

Mature Cheddar

Selection of Cakes

Chocolate Éclair

Mini Finger Doughnut

Carrot Cake

Fruit Scone

Black Forest Muffin

Custard Slice

Chocolate Brownie

American Style Cheesecake

Nibbles

Popcorn & Crisps with Fresh Fruits