NIBBLES

MARINATED OLIVES (V) .............................................. 5.00
SELECTION OF HOME-MADE BREADS (V) ..................... 5.00
Balsamic & Olive oil
HALLOUMI FRIES (V) ............................................. 6.00
Sweet Chilli Dip
DEVILLED WHITEBAIT ........................................... 5.00
Smoky Mayonnaise
MINI CHIPOLATAS .................................................. 6.00
Mustard and Cider Dressing
RED PEPPER HUMMUS (VE) ..................................... 5.00
Flatbreads

ZEPHYR’S SHARING PLATTER .................................... 17.95
Ask your server for today’s sharing board selection

STARTERS

HOME-MADE SOUP OF THE DAY (V) ............................. 6.00
Served with Welsh Bloomer
GOATS CHEESE MOUSSE (V) ...................................... 6.00
Mixed Pickle Beetroot, Micro Herbs
GRILLED WHITE & GREEN ASPARAGUS (V) ................. 6.50
Poached Egg Served with a Parmesan and Heritage Tomato Dressing
POTTED LEMON & THYME CHICKEN ......................... 7.00
Cornichons, Toasted Ciabatta
CHICKEN LIVER BRANDY AND HERB PATÉ .................. 7.00
Melba Toast Served with Onion and Fig Chutney
HOME-MADE SCOTCH EGGS ....................................... 6.50
Crisp Potato Rosti, Smoked Bacon & Tomato Relish
CRISPY CALAMARI .................................................. 8.00
Served with a Lemon & Saffron Aioli
HOME CURED SALMON ............................................ 8.00
Rye Bread Served with a Baby Leaf Dill & Lemon Dressing

GRILLS

WELSH SIRLOIN STEAK ........................................... 27.00
WELSH FILLET STEAK .............................................. 32.00
SIGNATURE WELSH FILLET STEAK ............................ 40.00
All Steaks are Served With Hand Cut Chips & Vine Tomatoes.
Add Peppercorn or Blue Cheese Sauce ......................... 2.00
HOUSE CLASSIC BURGER ......................................... 15.95
LAMB AND MINT BURGER ......................................... 15.95
BLACK BEAN BURGER (VE) ....................................... 13.95
All Burgers are Served With Hand Cut Chips & Home Slaw

LOCAL WELSH CLASSICS

HERB CRUSTED WELSH RUMP OF LAMB .................. 17.95
Harissa Spiced Couscous, Glazed Apricots
HALEN MÔN FISH AND CHIPS ................................ 15.95
Marrowfat Peas, Tartare Sauce
CLASSIC WELSH RAREBIT (V) ................................. 12.95
Poached Egg

CHEF’S SIGNATURE DISHES

PAN FRIED CHICKEN ................................................. 15.95
Braised Celery Hearts with a Walnut Sauce
CHARGRILLED PORK TOMAHAWK STEAK ................. 15.95
Black Pudding Mash, Apple Cider Gravy
THAI ASIAN NOODLES ............................................. 15.95
Langoustine, Mussels and Queenie Scallops in a Fragrant Broth
PAN FRIED FILLET OF HAKE .................................. 14.95
Heritage Tomato, New Potatoes served with Mixed Baby Herbs
SHIITAKE MUSHROOM RISOTTO (V) ......................... 13.95
Thyme Scented Crisps finished with Micro Herbs
HERITAGE TOMATO GNOCCHI (VE) ......................... 12.95
Spinach and Basil Oil

FOR THE SIDE

TRUFFLE AND PARMESAN CHIPS ............................... 5.00
HAND CUT CHIPS .................................................. 5.00
SWEET POTATO WEDGES ....................................... 5.00
BUTTERED NEW POTATOES ..................................... 4.00
MIXED VEGETABLES ............................................... 4.00
MIXED LEAF SALAD ................................................. 4.00

DESSERTS

LEMON POSSET ....................................................... 6.00
Lemon & Lavender Shortbread
STICKY TOFFEE PUDDING ........................................ 6.00
Toffee Sauce, Vanilla Ice Cream
SALTED CARAMEL WALNUT TART ......................... 6.00
Vanilla Ice Cream
MILK CHOCOLATE MOUSSE ..................................... 6.00
Ginger Scented
CRUMBLE OF THE DAY ............................................ 6.00
Crackers and Biscuits
SELECTION OF WELSH CHEESES ......................... 8.00

DESSERTS

A discretionary 10% service charge will be added to your bill. All
weights are uncooked. All prices include VAT at the current rate. All
our food is prepared in a kitchen where cross contamination may occur
and our menu descriptions do not include all ingredients. Full allergen
information is available upon request. If you have a question, food
allergy or intolerance, please let us know before placing your order.
(v) does not contain meat, (ve) does not contain any animal products.
*Some of our dishes contain alcohol - please ask a team member for
further details.

ZEPHYR’S
BAR &

ZEPHYR’S

GRILL