

Hansom's
— at The Bulkeley —
EVENING MENU

NIBBLES

- Beetroot Hummus with Toasted Ciabatta
£6.50
- Marinated Kalamata Olives
with Crumbled Feta Cheese
£6.50
- Warm Rosemary & Sea Salt Focaccia Rolls
with Balsamic and Olive Oil
£6.50
- Serrano Ham Croquettes
drizzled with Black Truffle Oil and Parmesan Shavings

STARTERS

- Homemade Soup of the day
with Warm Bread Rolls
£7.50
- Chicken Liver & Brandy Pâté
with a Fig & Date Chutney & toasted Blinis
£7.50
- Tempura Torpedo Prawns
with a Sweet Chilli dipping Sauce and a dressed Salad
£7.50
- Crispy Duck Bon Bons
with Spring Onions, Hoisin Sauce & Black Sesame Seeds
£7.50
- Crab, Mascarpone & Dill Ravioli
*served on a bed of Sautéed Samphire & Cherry Tomatoes,
drizzled with Lemon Oil*
£8.00
- Honey Roasted Figs & Pear Salad
with toasted Walnuts and a Beetroot Balsamic Glaze
£7.00

Monday – Sunday
6pm - 9pm

SEAFOOD & FISH

- Whole Grilled Seabass
*with a Caper, Prawn, Chorizo & Dill Butter
served with Buttered New Potatoes*
£18.95
- Bulkeley Fish and Chips
*in a Homemade Crispy Batter served with Garden Peas
& Fresh Tartare Sauce*
£17.95
- Thai Green Curry with King Prawns
served with Wild Rice & Poppadoms
£17.50

GRILL

- The Bulkeley Burger
*Lamb & Rosemary Burger with a Mint Mayonnaise
served with Coleslaw, Onion Nest & Rustic Fries*
£17.00
- 12oz Gammon Steak
*served with a slow Roasted Tomato, Grilled Mushrooms,
Onion Nest, Fried Egg & Chunky Chips*
£19.50
- 10oz Welsh Sirloin Steak
*with a Slow Roasted Tomato, Grilled Mushrooms,
Onion Nest & Rustic Fries*
£25.50

*All grill meals are served with a choice of
New Potatoes, Rustic Fries, or Wild Rice
plus with Salad or Seasonal Vegetables*

ROAST OF THE DAY
Ask your server for Today's Selection
£18.00

(v) vegetarian (ve) vegan

*If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements.
Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.*

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CHEF'S SELECTION

- Pan-Fried Halibut Steak*
*topped with toasted Almonds on a bed of Sesame Seaweed
with lightly Spiced Cherry Tomatoes*
£19.00
- 10oz Welsh Rib-Eye Steak
*served with a Slow Roasted Tomato, Grilled Mushrooms,
Onion Nests & Rustic Fries served with a Creamy Pepper Sauce*
£27.00
- Roasted Chicken Breast
*served on a Wild Mushroom Risotto, drizzled with Black Truffle Oil
and a Parmesan Crisp*
£18.00
- Pan Fried Salmon Fillet
*with a quinoa, Tomato, Pepper & Broad Bean Curried Salad served
with Chargrilled Asparagus and a Lemon & Dill Yoghurt Dressing*
£18.95
- Roasted Welsh Lamb Rump
*with Honey roasted Baby Carrots, Creamy Mash Potato,
Pea Purée and a Rosemary and Mint Reduction*
£26.50

SIDES

- Rustic Fries £4.50
- Seasoned Wedges £4.50
- New Potatoes £4.00
- Selection of Vegetables £4.50
- Dressed Salad £4.00
- Wild Rice £4.50
- Onion Nest £4.95

VEGETARIAN & VEGAN

- Wild Mushroom Risotto
drizzled with Black Truffle Oil
£17.50
- Spinach, Chickpea & Parsnip Curry
served with Wild Rice & Poppadoms
£17.50
- Spinach & Ricotta Cannelloni
served with Garlic Bread & Seasoned Wedges
£17.50

DESSERTS

- Warm Sticky Toffee Pudding
served with Custard
£7.50
- Banoffee & Caramel Tart
served with Honeycomb Ice Cream
£7.50
- Warm Chocolate Fudge Cake
served with Vanilla Ice Cream
£7.50
- Tiramisu Pudding
with Rum & Raisin Ice Cream
£7.50
- Cheesecake of the Day
£7.50
- Fresh Fruit Salad
£7.00
- Selection of Ice Cream or Sorbet
£7.00
- Selection of Welsh Cheeses
with Crackers and Chutney
£12.50

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DESSERT WINE

42. Sauternes. Louis Eschenauer, Grand Vin de Bordeaux. France. (9) 500ml bottle £29.00
Sweet and luscious with fragrant white flowers, tangerine aromas and a hint of honey.

43. Late Harvest Sauvignon Blanc. Vistamar, Limari Valley. Chile. (7) 375ml bottle £23.95
Deliciously sweet yet balanced with tangy citrus, juicy pears and fresh apple flavours. (V)

LIQUEUR COFFEE

Welsh Coffee £7.50
with Penderyn Whiskey

Welsh Cream Coffee £7.50
with Merlyn Welsh Cream Liqueur

Brecon Coffee £7.50
with Five Vodka

Irish Coffee £7.50
with Jameson's Whisky

Irish Cream Coffee £7.50
with Baileys Liqueur

Highland Liqueur Coffee £7.50
with Grouse Whisky

Calypso Coffee £7.50
with Tia Maria

Caribbean Coffee £7.50
with Captain Morgan's Dark Rum

Italian Liqueur Coffee £7.50
with Amaretto

Hazelnut Liqueur Coffee £7.50
with Frangelico Liqueur

HOT BEVERAGES

Cappuccino Regular/Large £3.55 / £4.05

Latté £3.55 / £4.05

Americano £3.55 / £4.05

Flat White £3.55

Mocha £3.80

Espresso Single/Double £2.85 / £3.70

Macchiato £3.30 / £3.90

Hot Chocolate £3.95
add whipped cream & toppings - 40p
Add Syrups - 50p
Caramel, Vanilla, Cinnamon,
Pumpkin Spice, Gingerbread,
Hazelnut & Green Mint

Pot of House Tea £3.05

Brodie's Speciality Tea Selection £3.30
Earl Grey, Peppermint, Green Tea,
Darjeeling, Red Berry Crush, Camomile,
Apple & Rooibos, Lemon & Ginger,
Raspberry & Peach

Milk Options: Full, Skinny, Oat, Soy or Almond

OR SOMETHING A BIT DIFFERENT

Merlyn Hot Chocolate £7.50
with Merlyn Welsh Cream Liqueur
& optional cream with marshmallows

Aber Falls Mocca £7.50
with Aber Falls Salted Caramel Liqueur

Praline Mocca £7.50
with local Anglesey Condessa
Praline Liqueur

EVENING MENU



THE BULKELEY HOTEL

BEAUMARIS, ISLE OF ANGLESEY