

*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

**STARTERS**

- Homemade Soup of the day  
*with Warm Bread Rolls*  
£7.50
- Chicken Liver & Brandy Pâté  
*with a Fig & Date Chutney & Toast*  
£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

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**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

## 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 £3.95 / £4.45**

**Latté £3.95/ £4.45**

**Americano £3.95 / £4.45**

**Flat White £3.95**

**Mocha £4.20**

**Espresso Single/Double £3.25 / £4.10**

**Macchiato £3.70 / £4.30**

**Hot Chocolate £4.35**  
*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*



Hansom's Restaurant is named after the The Bulkeley Hotel's prolific architect, Joseph Hansom, most renowned for his invention "The Hansom Cab"; a carriage which once dominated the cobbled streets of Victorian Britain.

In 1829, Sir Richard Bulkeley, a wealthy Anglesey landowner, commissioned the Hotel to be built for the purpose of a visit from Princess Victoria, the future Queen of England, and her mother The Duchess of Kent for The Royal Beaumaris Eisteddfod and Regatta in 1832.

450 town dwellings on the Green were demolished to make way for the new hotel near to Beaumaris Castle where the Eisteddfod was to be performed, so that the Princess would enjoy magnificent uninterrupted views of the Menai Strait and Snowdonia Mountain Range.

On the 6th August 1832 the day the Royal visit arrived. The North Wales Chronicle reported: *'Soon after crossing the Menai Bridge, the guns of Craig y don Yachts fired a royal salute, and upon the cavalcade entering Beaumaris, the Royal Ladies were most enthusiastically greeted by the loud acclamation of the whole population. The Royal standard was hoisted upon the Battlement of the Castle, and in front of The Bulkeley Arms Hotel the vessel in the bay displayed their colours, and festoons of ribands, flowers and evergreens were hung across the main street leading to the Hotel.... Within a few minutes after their arrival, the Duchess appeared on the portico, leading by the hand the youthful Princess. They were received with a loud and universal shout of applause and admiration'.*

During the Princess's 10 day residency at the hotel she visited the towns and castles of Caernarfon, Conway and Bangor, sailed on the Royal yacht 'Emerald' and enjoyed steam-boat excursions along the Menai Straits. She entertained herself drawing, painting and playing the piano and went horse riding and walking along the coastline. She described in her daily journal the castle ruins as being beautiful, Telford's Menai bridge as being *'handsome'* and the horse riding *'delightful'* and *'very pretty'* and recounts how the island of Anglesey commands *'a most extensive and magnificent view'*. Her visit concluded by presenting medals to the Eisteddfod prize winners at Sir Richard Bulkeley's Baron Hill estate after which she then went onto winning a race between the Royal Yacht, the Emerald and Mr William's yacht, the *Gazelle* at the Beaumaris' Regatta, before presenting the Regatta's winning Gold Cup.

Visitors today, still delight in some of the pastimes enjoyed during the 19th Century. The unspoilt stunning scenery of the Island's coastal path and waters still attract walkers, artists, horse riders and sailing enthusiasts as they did in Victorian times and the region's rich historical heritage offers interesting day excursions. The grade I listed building exudes the elegant, old-world charm and grandeur of a bygone era whilst affording it's visitor modern comforts and a relaxed, friendly welcome.

The Royal visit transformed Beaumaris into a fashionable resort and today the island's stunning scenery and rich cultural and historical heritage and relaxed pace of life still attract visitors as they did nearly 200 years ago and you can still unwind and enjoy a taste of grandeur from yesteryear at The Bulkeley Hotel.



**THE BULKELEY HOTEL**  
BEAUMARIS, ISLE OF ANGLESEY