

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 £24.50
Deliciously sweet yet balanced with tangy citrus, juicy pears and fresh apple flavours. (ve)

LIQUEUR COFFEE

Welsh Coffee £7.50
with Penderyn Whiskey

Welsh Cream Coffee £7.50
with Aber Falls 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 £3.50 / £4.10

Macchiato £3.70 / £4.30

Hot Chocolate £4.35
add whipped cream & toppings - £1.00
Add Syrups - £1.00
Caramel, Vanilla, Cinnamon, Pumpkin Spice, Gingerbread, Hazelnut & Green Mint

Pot of House Tea £3.25
Brodie’s Speciality Tea Selection £3.50
Earl Grey, Peppermint, Green Tea, Darjeeling, Red Berry Crush, Camomile, Apple & Rooibos, Lemon & Ginger, Raspberry & Peach

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

OR SOMETHING A BIT DIFFERENT

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

Aber Falls Mocca £7.50
with Aber Falls Salted Caramel 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 of 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 its 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.

Hansom's
— at The Bulkeley —
EVENING MENU

NIBBLES

Beetroot Hummus with Toasted Ciabatta (ve)
£6.95

Marinated Kalamata Olives
with Crumbled Feta Cheese (v)
£6.95

Warm Rosemary & Sea Salt Focaccia Rolls
with Balsamic and Olive Oil (ve)
£6.95

Mac & Cheese Croquettes
drizzled with Black Truffle Oil
& Parmesan Shavings (ve)
£6.95

STARTERS

Homemade Soup of the Day
with Warm Bread Rolls
£7.50

Crispy Duck Bon Bons
with Spring Onions, Hoisin Sauce
& Black Sesame Seeds
£8.50

Sweet Chilli King Prawns Stir Fry
with Vegetables & Black Sesame Seeds
£9.50

Ham Hock Terrine
with Piccalilli, Warm Toast & a Dressed Salad
£8.50

Thai Cod and Prawn Fishcake
with dressed Rocket with a Tomato & Lime Chutney
£8.50

Roasted Beetroot, Red Onion & Feta Cheese Ravioli
on a lightly Spiced Tomato Sauce,
drizzled with Basil Oil (ve)
£8.50

Monday – Sunday
6pm - 9pm

SEAFOOD & FISH

Bulkeley Fish & Chips
in homemade Crispy Batter served with
Garden Peas & Fresh Tartare Sauce
£19.50

Bulkeley Seafood Grill
Salmon, Seabass, Grilled King Prawns
& Swordfish with Sesame Seaweed
£19.50

Pan Fried Seabass Fillets
with a Caper, Prawn, Chorizo, Cherry Tomato,
Dill Butter & Chargrilled Asparagus Spears
£19.50

GRILL

Celtic Pride Beef Burger
with a Toasted Brioche Bun topped with Cheese and
Bacon with Fries, Coleslaw & Onion Rings
£18.00

Cured Bacon Chop
served with a Slow Roasted Tomato, Grilled Mushrooms,
Onion Rings, Fried Egg & Chips
£19.00

Celtic Pride 10 oz Sirloin Steak
served with Slow Roasted Tomato.
Grilled Mushrooms, Onion Rings & Chips
and a Creamy Peppercorn Sauce
£29.95

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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EVENING MENU

CHEF'S SELECTION

100oz Ribeye Steak
served with Slow Roasted Tomato. Grilled Mushrooms,
Onion Rings & Chips & a Diane Sauce
£31.25

Roasted Chicken Breast
served on a Wild Mushroom, Chorizo Risotto
finished with Parmesan & Black Truffle Oil
£19.50

Roasted Welsh Lamb Rump
with Honey Roasted Baby Carrots, Pea Purée,
Dauphinoise Potatoes, & Red Wine & Rosemary Reduction
£29.50

Pan Fried Swordfish
with a Couscous, Olives, Pepper, and Courgette Salad
with a Cucumber & Lemon Yoghurt
£22.50

Grilled Rainbow Trout Fillets
topped with Toasted Almonds with Chargrilled
Tender Stem Broccoli & a Beetroot Glaze
£19.50

SIDES

Chips £4.95

Fries £4.95

New Potatoes £4.95

Sweet Potato Fries £4.95

Selection of Vegetables £4.95

Dressed Salad £4.95

Wild Rice £4.95

Onion Nest £4.95

VEGETARIAN & VEGAN

Wild Mushroom Risotto
finished with Black Truffle Oil (v) (ve)
£17.50

Red Thai Cauliflower & Red Pepper Curry
served with Wild Rice & Naan Bread (v) (ve)
£17.50

Mediterranean Vegetable Lasagne
served with Garlic Bread & Sweet Potato Fries (v)
£17.50

DESSERTS

Cheesecake of the Day
£8.25

Warm Apple Frangipane Tart
with Custard
£8.25

Warm Gooeey Belgian Chocolate Sponge
Pudding
with Ice Cream
£8.25

Vanilla Crème Brûlée
with a Summer Berry Compote & Shortbread Biscuit
£8.25

White Chocolate and Strawberry Gâteau
with Pouring Cream
£8.25

Fresh Fruit Salad
£7.50

Selection of Ice-cream or Sorbet
£7.00

Selection of Welsh Cheeses and Biscuits
£12.95

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