

DESSERTS

Tiramisu 8.5

Layers of Mascarpone, Espresso and Chocolate Shavings

Toffee & Honeycomb Cheesecake 8.5

Toffee, Vanilla Ice Cream

Lemon Tart 8.5

Pistachio, Raspberry Sorbet

Eton Mess 8

Strawberry, Cream, Meringue

Warm Rice Pudding 8

Poached Plums, Maple Syrup, Rice Crispies

Welsh Cheeseboard 12.5

Crackers, Fig Chutney, Honey



The Bulkeley Hotel

BEAUMARIS, ISLE OF ANGLESEY

(V) vegetarian, (VE) vegan, (GFOA) gluten-free option available. Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts & gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens. Please make your server aware of any allergies or dietary requirements as some dishes may need to be adapted.

DINNER

SMALL PLATES

Red Pepper Hummus (v) <i>Chilli, Almond Flakes, Toasted Bread</i>	6
Soup Of The Day <i>Toasted Bloomer & Butter</i>	8.5
Prawn Cocktail <i>Prawns in Marie Rose Sauce, Smoked Salmon Ribbon</i>	9.5
Calamari <i>Garlic Aioli, Lime</i>	9.5
Duck Bon Bon <i>Hoisin, Pickled Cucumber, Grilled Spring Onion</i>	9.5
Chicken Liver Parfait (v) <i>Crisp Breads, Fig Chutney</i>	9
Tomato, Feta & Red Onion Bruschetta <i>Balsamic Dressed Rocket, Parmesan, Balsamic Glaze</i>	8.5

FROM THE SEA

Fish & Chips <i>Mushy Peas & Tartare Sauce</i>	18.5
Pan Roasted Sea Bass <i>Roast Asparagus, Parsnip Puree, Samphire, Prawn Croquette</i>	24.5
Prawn & Chorizo Linguine <i>Garlic, Chilli, Cherry Tomato, Basil Oil</i>	21
Spice Baked Salmon <i>Mediterranean Vegetables, Couscous, Tenderstem Broccoli, Cucumber Yoghurt, Pesto</i>	24.5

FROM THE FARM

Chargrilled Bacon Chop <i>Herb Mash, Buttered White Cabbage, Broccoli & Parsley Sauce</i>	22.5
24 Hour Roast Pork Belly <i>Roast Potato, Pickled Red Cabbage, Carrot, Apple Puree, Black Pudding Croquette, Cider Reduction</i>	21
Steak & Ale Pie <i>Creamy Mash, Buttered White Cabbage, Roast Carrot, Gravy</i>	17.5
Roast Chicken Breast <i>Butter Braised Baby Gem, Peas & Leeks, New Potatoes & Parsley Oil</i>	21.5
Celtic Pride Burger <i>Celtic Pride Beef, Baby Gem, Tomato, Monterey Jack Cheese, Mayonnaise & Chips</i>	18
Celtic Pride Rib Eye Steak 225g <i>Mushroom, Tomato, Onion Rings, Chips</i>	36
Sauces - <i>Perl Las, Red Wine, Peppercorn</i>	3

FROM THE GROUND

Spring Greens Risotto (v) <i>Spring Peas, Asparagus, Feta, Pea Shoots, Parsley Oil</i>	18.5
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