

DESSERTS / PWDINAU

Vanilla Crème Brûlée <i>Hedgerow Berry Compote, Shortbread Biscuit (V)</i>	8.50
Dark Chocolate Cheesecake <i>Cherries, Kirsch Cream (VE)</i>	8.50
Lemon Tart <i>Pistachio, Raspberry Sorbet (V)</i>	8.50
Cookies & Cream <i>Vanilla Ice Cream, Chocolate Sauce, Crushed Oreos (V)</i>	7.50
Orchard Fruit Crumble <i>Vanilla Ice Cream or Custard (V)</i>	8
Sticky Toffee Pudding <i>Sticky Toffee Sauce, Vanilla Ice Cream, Honeycomb Shard (V)</i>	8
Selection of Ice Creams or Sorbet <i>2 scoops (V)</i>	6
Welsh Cheeseboard <i>Crackers, Fig Chutney, Honey (V)</i>	12.50

Proudly Supporting Welsh Produce
Ice Cream is made by Mario’s Ice Creams, our cheese is produced by Snowdonia Cheese Company and our meat is sourced from Celtic Pride butchers.

(V) vegetarian, (VE) vegan, please ask your server what we are able to make Gluten Free. 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.



The Bulkeley Hotel

BEAUMARIS, ISLE OF ANGLESEY

DINNER / CINIO GYDA’R NOS

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NIBBLES / BYRBRYDAU

Mixed Olives	5
Honey & Mustard Chipolatas	6
Selection Of Bread Rolls	5
Hummus, Pine Nuts, Olive Oil, Bruschetta (VE)	6

TO START / I DDECHRAU

Soup Of The Day <i>Warm Bread Roll & Butter (V)</i>	8.50
The Bulkeley Seafood Cocktail <i>Prawns, Smoked Salmon, Avocado, Marie-Rose</i>	9.50
Scampi <i>Pickled Cucumber, Tartare, Lemon</i>	8.50
Mushroom Bruschetta <i>Garlic Cream, Parsley Oil, Rocket (V)</i>	8.50
Chicken Liver Parfait <i>Cider Marinated Pear, Pickles, Toasted Country Bread</i>	9
Butternut Squash & Mozzarella Arancini <i>Pomodoro, Parmesan (V)</i>	8.50
Caesar Salad <i>Cos lettuce, Croutons, Pancetta Crisp, Parmesan, Caesar Dressing</i> Add Roast Chicken Breast 6.50	Small 8.50 - Large 12.50

SEAFOOD / BWYD MÔR

Fish & Chips <i>Mushy Peas & Tartare Sauce</i>	Small 15 - Large 18.50
Pan Roasted Sea Bass <i>Leek & Potato Croquette, Pea Puree, Samphire, Lemon Oil</i>	24.50
The Bulkeley Fish Pie <i>Salmon, White Fish & Prawns, Snowdonia Cheddar & Herb Mash, Buttered Green Vegetables</i>	22

THE GRILL / Y GRIL

Chargrilled Honey & Mustard Bacon Chop <i>Fried Egg, Grilled Tomato, Chips</i>	22.50
Celtic Pride Burger <i>Celtic Pride Beef, Sweet Cured Bacon, Baby Gem, Tomato, Monterey Jack Cheese, Onion Rings, Mayonnaise & Your Choice of Chips or Fries</i>	18
Celtic Pride Rib Eye Steak 225g <i>Mushroom, Tomato, Onion Rings, Chips</i>	36
Celtic Pride Rump Steak 225g <i>Mushroom, Tomato, Onion Rings, Chips</i>	28
Sauces - <i>Chimichurri, Red Wine, Peppercorn</i>	

MAINS / PRIF GYRSIAU

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>	17.50
Thyme Roast Chicken Breast <i>Creamy Mash, Tender Stem Broccoli, Pancetta, Pearl Onion & Red Wine Sauce</i>	21.50
Welsh Lamb Ragu <i>Fettuccine Pasta, Shaved Parmesan, Rocket</i>	18
Chickpea & Spinach Tagine <i>Lemon Couscous, Coconut Yoghurt, Almond Flakes (VE)</i>	16.50
Spinach & Ricotta Tortellini <i>Sage Butter, Cracked Pepper, Truffled Pecorino (V)</i>	17
Veggie Burger <i>Veggie Burger, Baby Gem, Tomato, Onion Rings, Mayonnaise & Your Choice of Chips or Fries (V)</i>	15.50

SIDES / SEIGIAU OCHR

Fat Cut Chips or French Fries	4.50
Truffle & Parmesan Fries	6
House Salad	4
Buttered Green Vegetables	5
Garlic Bread	4
Onion Rings	4
Caesar Salad Wedge	5