

SPARKLING & CHAMPAGNE

Bottle

Galanti Prosecco Spumante. Italy. (Org)(Vg) £33.00
Apple, pear with a hint of peach.
Also available by the 125ml glass - £7.50

Galanti Prosecco Spumante Rosé. Italy. (Org)(Vg) £35.00
Lush summer strawberry and raspberries
Also available by the 125ml glass - £7.75

Non Alcoholic Prosecco, Italy. (Org)(Vg) £25.00
Lush summer strawberry and raspberries
Also available by the 125ml glass - £5.50

Taittinger. Brut Reserve. N.V. (Org)(Vg) £75.00
Peach and citrus with brioche hints and a fine, lingering mousse.
Also available by the 125ml glass - £14.95

Taittinger. Cuvée Prestige Rosé. N.V. (Org)(Vg) £90.00
Elegant with a velvet texture, fine bubbles and blackcurrant aromas.
Also available by the 125ml glass - £15.95

Veuve Clicquot. Yellow Label. Brut. N.V. (Org)(Vg) £85.00
Delicate flower aromas, a lively mouth and pears on the finish.

Laurent Perrier. Cuvée Rosé. N.V. (Org)(Vg) £99.00
Fresh strawberry palate, subtle brioche and a crisp finish.

WHITE WINE

DRY, DELICATE, LIGHT

Pinot Grigio. Organic Vinuva, Italy. (Org)(Vg) £29.00
Refreshingly dry green apple.
Also available by the 175ml glass - £8.50 250ml glass - £10.50

Picpoul de Pinet. Petite Ronde. France. (Org)(Vg) £36.00
Fresh with a citrusy and stone fruit character.
Also available by the 175ml glass - £9.75 250ml glass - £12.50

Chablis. Cellier du Valvan, Louis Jadot. France (Vg) £60.00
Crisp, dry with flavours of peach, lime and subtle oak.

ZESTY, HERBACEOUS, AROMATIC

Sauvignon Blanc Luis Felipe Edwards Lot 66, Rapel Valley Chile £30.00
Crisp, dry with flavours of peach, lime and subtle oak.
Also available by the 175ml glass - £8.75 250ml glass - £10.75

Yealands Single Vineyard Sauvignon Blanc, Marlborough New Zealand (Org)(Vg) £35.00
Passionfruit and blackcurrant leaf with undertones of ripe tropical notes.

Pulpo Albariño Pagos del Rey, Rías Baixas Spain £38.00
Concentrated flavours of pears, citrus and floral notes with a soft vanilla and spice finish.
Also available by the 175ml glass - £10.00 250ml glass - £13.50

"Roots by Wilhelm Weil Riesling, Rheinhessen " Germany £40.00
An elegant dry style Riesling with flavours of lemon, peach, apricot and honeysuckle.

Gavi di Gavi, Enrico Serafino, Italy (Org)(Vg) £45.00
Floral and citrus aromas, minerally and dry.

Sauvignon Blanc Cloudy Bay, Marlborough New Zealand £70.00
A medley of ripe tropical fruit with blossom aromas and a tangy finish.

JUICY, FRUITY, RIPE

Reign of Terroir Chenin Blanc, Swartland, South Africa (Org)(Vg) £27.00
Flavours of a summer fruit salad.

Alamos Chardonnay (Mountain Label), Mendoza £29.00
Concentrated flavours of pears, citrus and floral notes with a soft vanilla and spice finish.

FULL FLAVOURED, NUTTY, OAK

Alchemy La Combe Pilate Viognier. M Chapoutier, Rhone Valley. France. £48.00
Peach aromas, almond and honeysuckle hints and mineral overtones.

Viña Real Barrel Fermented Rioja Blanco, Spain. £32.00
Floral and citrus aromas leading into a rounded, creamy, rich palate.
All wines sold by the glass are also available as 125ml (Org)(Vg)

All wine sold by the glass are also available as 125 ml (Org) - Organic (Vg) - Vegan
All wines contain sulphites

ROSÉ WINE

Bottle

Wicked Lady White Zinfandel, California. (Vg) £27.00
Sweet strawberries and cream on the palate with watermelon hints.
Also available by the 175ml glass - £7.50 250ml glass - £9.50

Parini Pinot Grigio Rosato delle Venezie, Italy. £28.00
Delicate and fruity bouquet; soft and fresh.
Also available by the 175ml glass - £8.50 250ml glass - £10.00

Whispering Angels, Provence Rose, France. (Vg) £40.00
Aromatic with a fine floral and fruity character of lavender, raspberry and cherry.
Also available by the 175ml glass - £10.50 250ml glass - £14.00

RED WINE

LIGHT, SIMPLE, DELICATE

Rare Vineyards Pinot Noir. Vin de France. (Org)(Vg) £28.00
Cherry and blueberry flavours backed with a hint of sweet oak spice.
Also available by the 175ml glass - £8.00 250ml glass - £10.25

Beaujolais Villages. Victor Berard, France. £36.00
Supple with damson and bramble fruit, silky tannins and a little spice.

Chianti, Ruffino, Italy. £38.00
Floral and fruity notes that lead towards spicy scents of white pepper and hazelnuts.

JUICY, MEDIUM, FRUIT-LED

Luis Felipe Edwards Lot 18 Merlot, Chile. (Org)(Vg) £27.00
Shows cherry and blueberry flavours backed with a hint of sweet oak spice.
Also available by the 175ml glass - £7.50 250ml glass - £9.50

Reign of Terroir Shiraz, Swartland Kraal Bay, South Africa. (Vg) £27.00
Lots of spicy notes, bright red cherry and plum fruit and a lengthy complexity.
Also available by the 175ml glass - £7.50 250ml glass - £9.50

Viña Real, Rioja Crianza, Spain. (Org)(Vg) £34.00
Fruit cake and spice, smooth and supple.
Also available by the 175ml glass - £9.00 250ml glass - £12.25

Monte Velho Tinto. Alentejo, Portugal. (Org)(Vg) £39.00
Black fruit and wild berries, nicely enveloped in subtle notes of fresh spices.

SPICY, PEPPERY, WARMING

Eleve Malbec. Paysd'Oc France. £28.00
Velvety, fruit-driven wine with bramble fruit, violet and spice.

Crozes Hermitage. Petit Ruche Rouge. M Chapoutier, Rhone Valley. France. (Org) (Vg) £65.00
Ample and round palate, stewed fruits and vanilla with violet aromas.

SOPHISTICATED, ELEGANT

Avant Garde Pinot Noir. Domaine Carneros, California. £70.00
A delicate, rose petal nose with baked cherry pie and cinnamon hints.

Chateaunef-du-Pape. Clos de L'Oratoire des papes, Ogier Rhone Valley, France. £80.00
Blackberry and blackcurrant, spiced with liquorice and aromatic herbs.

Reserve d' Angludet. Margaux, Medoc. Cru Bourgeois, Bordeaux. France. £85.00
A jammy fruit bouquet with toasty vanilla notes and elegant tannins.

SWEET WINE & PORT

Muscat. Zuccardi Malamado Fortified Malbec, Mendoza Argentina. (50cl) £30.00
Sweet and luscious with apricots, peaches and notes of honey.

Taylor's LBV Port. £40.00
Dense fruit on the palate with ripe plums and wild herbal notes.

THE EBB & FLOW RESTAURANT

The tides of history and legend have certainly washed over Conwy and its river. Local giant Ifan Goch used to bathe his feet in the waters and they also provided a home to a fearsome monster, the Afanc. Llewellyn The Great, King of Gwynedd, was buried in the abbey which was nearby and the renowned Welsh rebel, Owain Glyndwr, once captured the castle whose ruins are still to be seen. Now, in more peaceful times, the ebb and flow of the River Conwy nourishes its famous mussels and provides a spectacular backdrop to our hotel. Croeso.

STARTERS

The Quay Rosemary and Sea Salt Focaccia with Balsamic Dipping Oil, for two £6.75 (VG)

Classic French Beef Onion Soup with a Gruyere Cheese Croute £9.25

Naturally Smoked Haddock and Leeks Cooked in a Warm Coconut Massaman Sauce with
Cauliflower Tabbouleh £10.50

Wild Mushroom, Butternut Squash and Cashel Blue Cheese Risotto with an Apricot, Ras el Hanout Dressing £9.95 (V)

Minted Welsh Lamb Koftas on Giant Moroccan Couscous, Sumac Yogurt, Conwy Valley Honey and
Flat Bread Crumb £9.95 (£3 Sup)

Marinated Teriyaki Tofu with an Asian Style Crunchy Noodle Salad £9.60 (Vg)

MAIN COURSE

Pan Roast Chicken in a Sage Butter with a Mini Chicken & Leek Pie, Panache of Greens, Pressed Herb New Season
Potatoes & Jus £28.50

Barbecued Cauliflower & House Smoked Gorwedd Caerphilly Tart, Sticky Red Cabbage
& Parmentier Potatoes £26.50 (V)

Fricassee of Salmon, Cod and King Prawns in a White Wine and Leek Oil Sauce with Tender Stem Broccoli &
Creamy Mashed Potato £28.75

Vegan Chickpea, Lentil & Celeriac Wellington in a Puff Pastry, Seasonal Greens & Crushed New Potatoes £26.50 (Vg)

Apricot & Sage Stuffed Roast Belly Pork, Buttered Cavel Nero, Cinnamon Spiced Bramley Apple Puree & Dijon
Mustard Port Wine Jus £27.95

EXTRAS & SIDES £5.50

Triple Cooked Chips • French Fries • Panache of Vegetables • Side Salad

DESSERTS

Banana and Caramel Banoffee Tart with Brown Bread Ice Cream £9.95

Steamed Orange Sponge Pudding with Lemon Sabayon, Chocolate Crumb and Clotted Cream £9.95

Apple Crumble Jersey Cream Cheesecake with a Mango Sorbet £9.95

Award Winning Welsh and Irish Cheese with Onion Marmalade, Tan Lan Bara Brith
and Welsh Oat Cakes £12.95 (£5 Sup)

Please advise of us of any dietary requirements when making your order.

Please let us know if you have any allergies, we do make every effort to ensure there is no cross contamination,
however most of our food types are prepared on site, so we cannot fully guarantee it.

If you require any allergen information, please ask a member of our team.

Please be advised, our fish may contain bones.

V - Vegetarian N - Contains Nuts VG - Vegan GFA - can be made Gluten Free upon request