

## EBB & FLOW

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.

April 2025

# Ebb and Flow Menu

## Starters

### **The Quay Rosemary and Sea Salt Focaccia**

with Balsamic Dipping Oil (VG) - 6.75

### **Pea and Chive Soup** with Dijon coated ham hock

fritters (vegan option available) - 9.50

### **Quay Hotel Chicken Liver and Orange Pate** with spiced apple

chutney and in-house baked sourdough - 9.95

### **Warm Queenie scallop and samphire boudin**, egg pasta, and

prosciutto with a dill emulsion - 12.95 (Supp £3)

### **Pan Seared Blackened Tofu** with Asian salad

and crispy onions (VG) - 9.95

### **Home Smoked Chicken, Asparagus and Parmesan Barley Risotto**

with a roast garlic pesto - 9.95

### **Nordic Style Lemon and Gin Cured Gravlax of Salmon** with crème

fraiche, juniper, and buttermilk pancake - 12.00

## Main Courses

**Pan Roast 16oz Sirloin of Beef for Two People(served medium rare or well done)** with caramelized onion, hand-cut truffled chips and mushroom ketchup 70.00(Supp £6.00p.p)

To accompany this dish we suggest *Rioja Crianza, Viña Real Spain* 11.25 175ml

**Pan Roast Sea Bream with a hot and cold Spring salad and anchovy dressing** 29.00

To accompany this dish, we suggest *Petit Ronde Picpoul de Pinet France* 11.25 175ml

**Courgette, Fennel, Israeli Cous Cous and vegan cheese Strudel with herb rosti and umami jus (VG)**

28.00

To accompany this dish, we suggest *Chateau d'Esclans Whispering Angel Rosé France* 13.25 175ml

**Marinated breast of Chicken, lemon and thyme thigh croquette with new season buttered broccoli and fried capers** 29.00

To accompany this dish, we suggest *Vinuva Pinot Grigio delle Venezie Italy* 9.25 175ml

**Salmon, Cod and King Prawns cooked in a mild spiced massaman sauce with seasonal greens, herb mashed potato, and lemon pepper crumb**

29.50

To accompany this dish, we suggest *Pulpo, Albariño Pagos del Rey, Rías Baixas Spain* 12.50 175ml

**Barbequed Cauliflower and House Smoked Caerphilly tart, sticky red cabbage and Parisenne potatoes** 26.00  
(V)

To accompany this dish, we suggest *Luis Felipe Edwards Lot 66 Sauvignon Blanc Chile* 9.50 175ml

## Extras & Sides

All 5.50

**Triple Cut Chips | French Fries | Panache of Vegetables | Side Salad**

## Desserts

**Warm Sponge Carrot Cake** with clotted cream cheese and homemade orange and star anise sorbet – 11.25

**Rhubarb and White Chocolate Fool** with biscotti biscuit crumb (nuts) - 11.95

**Choux Bun** filled with kirsch and chocolate cremieux and cocoa nib crunch – 13.50 (Supp £3.00)

**Lemon Cheesecake** with a dark chocolate sherbert - 11.95

**Affogato** - A scoop of vanilla ice cream with a double shot of espresso - 5.95

**(Add a shot of Bailey's, Kahlúa, Tia Maria for 4.00)**

**Award Winning Welsh and Irish Cheese** with onion marmalade, Tan Lan Bara Brith, and Welsh oat cakes - 13.95 (£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

# Wines By the Glass

## Sparkling Wines & Champagne -125ml

Galanti Prosecco Spumante DOC Extra Dry Italy 7.75

Galanti Prosecco Spumante Rosato Extra Dry Italy 7.75

Bottega Sparkling 0% White Italy 6.00

Taittinger Brut Réserve, NV France 14.95

Taittinger Prestige Brut Rosé France 16.95

## White Wines - 175ml

Vinuva Pinot Grigio delle Venezie Italy 9.25

Petit Ronde Picpoul de Pinet France 11.25

Luis Felipe Edwards Lot 66 Sauvignon Blanc Chile 9.50

Pulpo, Albariño Pagos del Rey, Rías Baixas Spain 12.50

## Red Wines - 175ml

Rare Vineyards Pinot Noir, Vin de France France 9.25

Luis Felipe Edwards Lot 18 Merlot, Rapel Valley Chile 8.75

Rioja Crianza, Viña Real Spain 11.25

Élevé Malbec, Pays d'Oc France 9.00

## Rosé Wines - 175ml

Wicked Lady White Zinfandel, California USA 9.00

Parini Pinot Grigio Rosato delle Venezie Italy 9.25

Chateau d'Esclans Whispering Angel Rosé France 13.25

125ml measure available upon request

# Sparkling Wines & Champagne

125ml | Bottle

## **Galanti Prosecco Spumante DOC Extra Dry**

**Italy** 7.75 | 35.00

Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.

## **Galanti Prosecco Spumante Rosato Extra Dry**

**Italy** 7.75 | 35.00

**Parini Pinot Grigio Rosato delle Venezie Italy** 9.25 This vibrant pale pink Prosecco is refreshing with light summer fruits with a hint of white peach.

## **Bottega Sparkling 0% White**

**Italy** 6.00 | 25.00

A Non-alcoholic option from Bottega that evokes the great tradition of sparkling wines, with a fresh, fruity bouquet, and a sweet, delicate and balanced palate.

## **Taittinger Brut Réserve, NV**

**France** 14.95 | 75.00

The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend.

## **Taittinger Prestige Brut Rosé**

**France** 16.95 | 90.00

Stylish and dry with delicious summer fruit aromas and a long, full-bodied flavour typical of Pinot Noir based Champagnes.

## **Veuve Clicquot Yellow Label Brut NV**

**France** 85.00

Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

## **Laurent-Perrier Cuvée Rosé**

**France** 99.00

The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.

125ml measure available upon request

# White Wines

175ml | 250ml | Bottle

*Dry, refreshing, delicate, light white*

## **Vinuva Pinot Grigio delle Venezie**

**Italy** 9.25 | 11.75 | 30.00

Delicately flavoured with notes of green apple and pear, the palate is unoaked and refreshing.

## **Petit Ronde Picpoul de Pinet**

**France** 11.25 | 13.75 | 36.00

Unoaked the wine shows a good level of freshness for a wine from such a warm climate, with a citrusy and stone fruit character highlighted with floral notes.

## **Yealands Estate Single Vineyard Sauvignon Blanc**

**New Zealand** 37.00

Lifted notes of flowering herbs and passionfruit underpinned with citrus notes. A generous palate with pure, concentrated fruit flavours balanced by a delicious, crisp mineral finish.

## **Chablis Cellier du Valvan, Louis Jadot**

**France** 62.00

A fuller style of Chablis, still typically bone-dry, but also with a well-rounded finish and subtle hints of toasty-vanilla oak flavours.

*Zesty, herbaceous or aromatic white*

**Luis Felipe Edwards Lot 66 Sauv. Blanc Chile** 9.50 | 12.25 | 31.00

Zippy Chilean Sauvignon, aromatic with herbs and fresh-cut grass followed by lime sorbet, melon and passionfruit

**Cloudy Bay Sauvignon Blanc, Marlborough New Zealand** 73.00

Layers of pure striking flavours combining the distinctive grassy aromas and surprising redcurrant spiciness and fresh lemon zest.

**Flagstone Word of Mouth Viognier, Western Cape Sth Africa**

48.00

Lovely aromatic, ripe watermelon, juicy peaches sprinkled with spice - a deliciously fruity cool-climate South African white.

125ml measure available upon request

# White Wines

175ml | 250ml | Bottle

## *Juicy, fruit-driven ripe white*

### **Reign of Terroir Chenin Blanc, Swartland**

**South Africa** 29.00

Aromatic, with good acidity and elegance. Flavours of a summer fruit salad.

### **Alamos City Chardonnay, Mendoza, Argentina** 30.00

Alamos grapes are grown at the foothills of the Andes Mountains at elevations of 5,000 feet, where intense sunlight, cool evening temperatures and mineral-rich irrigation from snowmelt translate to wines with intense flavors.

### **'Roots by Wilhelm Weil Riesling, Rheinhessen', Germany** 42.00

Charming, fruit-driven Riesling whose balanced, tangy flavours means one glass is never quite enough: a merry table companion to a wide range of cuisines, or equally enjoyable when served solo and chilled in a quality glass on its own.

## *Full-flavoured, nutty, oaked whites*

### **Rioja Blanco, Barrel Fermented, Viña Real Spain** 34.00

Beautifully balanced and quite delicious with pure, floral and citrus aromas leading into a rounded, creamy, rich palate.

## *Elegant, intricate, mineral-laced white*

### **Pulpo, Albariño Pagos del Rey, Rías Baixas Spain** 12.50 | 15.25 | 40.00

Aromas of white flowers, hints of peach and apricot lead to a fresh, fruity palate with an almost saline minerality.

### **Gavi di Gavi, Enrico Serafin Italy**

46.00

Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.

125ml measure available upon request



# Red Wines

175ml | 250ml | Bottle

*Light, bright, fresh red*

## **Beaujolais-Villages Combe aux Jacques, Louis Jadot**

**France** 42.00

Expressive Beaujolais with bright cherry and spice. Lots of juicy fruit with a soft smooth finish.

*Juicy, medium-bodied, fruit-led red*

## **Luis Felipe Edwards Lot 18 Merlot, Rapel Valley**

**Chile** 8.75 | 11.25 | 28.00

Vibrant Chilean Merlot with notes of red cherry, plum and blackcurrant and perfumes of savoury spice

## **Rare Vineyards Pinot Noir, Vin de France**

**France** 9.25 | 11.75 | 30.00

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.

## **Rioja Crianza, Viña Real**

**Spain** 11.25 | 13.75 | 36.00

Rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins.

## **Herdade do Esporao Monte Velho Tinto, Alentejo**

**Portugal** 40.00

Black fruit and wild berries, nicely enveloped in subtle notes of fresh spices. Intense and rich finish.

## **Vidal Reserve Pinot Noir, Marlborough**

**New Zealand** 60.00

Raspberry sweetness showing through a youthful character, yet more structure and complexity developing from barrique-ageing.

125ml measure available upon request

# Red Wines

175ml | 250ml | Bottle

## *Spicy, peppery, warming red*

### **Élevé Malbec, Pays d'Oc**

**France** 9.00 | 11.50 | 29.00

Having achieved fame in Argentina, Malbec returns home. Lovely violet aromas, solid fruit flavours and a splash of spiced oak.

### **Reign of Terroir Shiraz, Swartland**

**South Africa** 30.00

Enchanting notes of blackcurrant, mulberries, and subtle hints of cinnamon and white pepper.

### **Chianti Reserva Bascioni**

**Italy** 53.00

The aromas and flavors include black cherry, plum, leather, and tobacco, with a hint of vanilla and spice on the finish.

### **Crozes - Hermitage**

**L'Orientale France** 65.00

Aromas of red berries, spicy notes and hints of liquorice.

## *Oaked, intense concentrated red*

### **Chateaufneuf Du Pape L'Ame Organic**

**France** 80.00

Beautiful complexity combining liquorice, prunes, sultanas, mocha, cocoa, spices and leather on a background of red fruit. Hints of undergrowth and smoke underline the ageing process.

### **Château Carreyre, Margaux**

**France** 85.00

Fruit driven and pure with a mix of mulberry, red currant and damson plum notes, laced with espresso-tinged toast and backed by light savory hints on the finish.

125ml measure available upon request

# Rosé Wines

175ml | 250ml | Bottle

## **Wicked Lady White Zinfandel, California**

**USA** 9.00 | 11.50 | 29.00

Medium-sweet, with delicious raspberry and strawberry flavours.

## **Parini Pinot Grigio Rosato delle Venezie**

**Italy** 9.25 | 11.75 | 30.00

Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate.

## **Chateau d'Esclans Whispering Angel Rosé**

**France** 13.25 | 15.75 | 42.00

The rosé that revolutionised pink drinking, this is fragrantly herbal, with flavours of raspberry and lime.

# Dessert Wines

37.5cl Bottle

## **Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley**

**Chile** 30.00

Honey, raisins, and dried apricots; tremendous texture and volume on the luscious and fresh palate.

125ml measure available upon request

## Quay Signature Cocktails - £11.95

### **Kentucky Cooler**

Makers Mark, Chambord, Lime Juice, Grenadine

### **Rhubarb Martini**

Rhubarb and Ginger Gin, Beefeater Gin, Lemon Juice, Vanilla Syrup, Rhubarb Syrup

### **Springtime Negroni**

Limoncello, Aperol, Rosso Vermouth

### **Meadow Martini**

Absolut Vodka, Cucumber Juice, Lime Juice, Basil Syrup, Mint Leaves

### **Orchard Fizz**

Apricot Brandy, Inch's Cider, Lemon Juice, Ginger Syrup

### **Spring Fling**

Raspberry Smirnoff Vodka, Aperol, Grapefruit Juice, Gomme, Soda Water

## Quay Signature Mocktails - £4.95

### **Eryri Sunrise**

Orange Juice, Passionfruit Syrup, Lemonade, Grenadine

### **The Deganwy Tea**

Black Tea, Orange Juice, Passionfruit Syrup

### **Clean Hugo Spritz**

Clean Gin, Mediterranean Tonic or Lemonade  
(£1.55 extra for Mediterranean Tonic)

### **Pineapple Bellino**

Wild Idol Non-Alcoholic Prosecco, Pineapple Syrup

### **Espresso Martinio**

Double Espresso, Milk, Vanilla Syrup

### **Popstar Martinio**

Pineapple Juice, Passionfruit Puree, Grenadine