
COCSILS LLOFNOD QUAY SIGNATURE COCKTAILS

Pear Margarita	£11.95
Gold Tequila, Pear Liqueur, Lime Juice, Agave Syrup	
Green Lagoon	£11.95
Archers, Midori, Bacardi Rum, Blue Curacao, Lime Juice	
Sunset Kisses	£11.95
Absolut Vodka, Limoncello, Creme de Fraise, Strawberry Syrup, Lemon Juice	
London Fashion Week	£11.95
Beefeater Gin, Cointreau, Angostura Orange Bitters, Gomme	
Neptune	£11.95
Hennessy, Creme de Cacao, Blue Curacao, Cranberry Juice	
Fior Siciliano	£11.95
Chambord, Blood Orange Gin, Grapefruit Juice, Pineapple Juice, Passionfruit Puree	

MOCKTEILIAU LLOFNOD QUAY SIGNATURE MOCKTAILS

Eryri Sunrise	£4.95
Orange Juice, Passionfruit Syrup, Lemonade, Grenadine	
Homemade Iced Tea	£4.95
Black Tea With the Choice of Peach or Mango Syrup	
Clean Hugo Spritz	£4.95
Clean Gin, Mediterranean Tonic or Lemonade (£1.55 extra for Mediterranean Tonic)	
Pineapple Bellino	£4.95
Bottaga 0% Sparkling Wine, Pineapple Syrup	
Espresso Martinio	£4.95
Double Espresso, Milk, Vanilla Syrup	
Popstar Martinio	£4.95
Pineapple Juice, Passionfruit Puree, Grenadine	

EBB & FLOW

Mae llanw hanes a chwedlau wedi golchi dros Gonwy a'i hafon yn sicr. Roedd y cawr lleol, Ifan Goch, yn arfer ymolchi ei draed yn y dyfroedd hyn, ac fe oeddent hefyd yn gartref i anghenfil dychrynlyd, yr Afanc. Claddwyd Llywelyn Fawr, Brenin Gwynedd, yn yr abat y oedd gerllaw, ac unwaith fe gipiodd y gwrthryfelwr enwog Cymreig, Owain Glyndwr, y castell y gellir dal ei adfeilion eu gweld heddiw. Nawr, mewn cyfnodau mwy heddychlon, mae llanw ac ymchwydd Afon Conwy yn bwydo ei chregyn gleision enwog ac yn cynnig cefndir godidog i'n gwesty. Croeso.

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.

BWYDLEN
MENU

CYCHWYNION
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 Mousse egg pasta, and prosciutto with a dill emulsion	£12.95 (Sup£3)
Pan Seared Wild Mushroom and Truffle Seitan 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

GWIN ROSÉ
ROSÉ WINES

	175ml	250ml	Bottle
Wicked Lady White Zinfandel, California - USA Medium-sweet, with delicious raspberry and strawberry flavours.	£9.00	£11.50	£29.00
Parini Pinot Grigio Rosato delle Venezie - Italy Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate.	£9.25	£11.75	£30.00
Chateau d’Esclans Whispering Angel Rosé - France The rosé that revolutionised pink drinking, this is fragrantly herbal, with flavours of raspberry and lime.	£13.25	£15.75	£42.00

GWINAU PWDIN
DESSERT WINES

	37.5clBottle
Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley - Chile Honey, raisins, and dried apricots; tremendous texture and volume on the luscious and fresh palate.	£30.00

125ml measure available upon request

GWIN COCH
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

Chateaunaef 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

PRIF BRYDAU
MAIN COURSES

24hr Slow Cooked Beef	£28.00	(£4Sup)
honey glazed carrots, an onion puree, with hand cut chips and a brandy cream sauce		
To accompany this dish we suggest Rioja Crianza, Viña Real Spain	£11.25	175ml
Pan Roast Sea Bream	£29.00	
with a hot and cold Spring salad and saffron emulsion		
To accompany this dish, we suggest Petit Ronde Picpoul de Pinet France	£11.25	175ml
Courgette, Fennel, Pearl Cous Cous and vegan cheese cannelloni	£28.00	
with herb rosti and umami jus (VG)		
To accompany this dish, we suggest Chateau d’Esclans Whispering Angel Rosé France	£13.25	175ml
Marinated breast of Chicken	£29.00	
lemon and thyme thigh croquette with new season buttered broccoli and fried capers		
To accompany this dish, we suggest Vinuva Pinot Grigio delle Venezie Italy	£9.25	175ml
Salmon, Cod and King Prawns	£31.00	(£3Sup)
cooked in a white wine sauce with seasonal greens, herb mashed potato, and lemon pepper crumb		
To accompany this dish, we suggest Pulpo, Albariño Pagos del Rey, Rías Baixas Spain	£12.50	175ml
Barbequed Cauliflower and House Smoked Caerphilly tart	£26.00	
sticky red cabbage and Parisenne potatoes (V)		
To accompany this dish, we suggest Luis Felipe Edwards Lot 66 Sauvignon Blanc Chile	£9.50	175ml

YN YCHWANEGOL A PRYDAU OCHR
EXTRAS & SIDES

Hand Cut Chips | French Fries | Panache of Vegetables | Side Salad £5.50

PWDIN
DESSERTS

Warm Sponge Carrot Cake	£11.25
with clotted cream cheese and homemade orange and star anise sorbet	
Black Cherry and Dark Chocolate Tartlet	£12.50 (£2Sup)
with white chocolate soil, dried cherries and a sour cherry sorbet	
Deconstructed Eton Mess	£10.50
with basil and strawberry jelly, crispy meringues and lemon meringue ice cream	
Salted Caramel Cheesecake	£11.95
with an apple crumble ice cream and vanilla set custard	
Affogato	£5.95
A scoop of vanilla ice cream with a double shot of espresso	£4.00
Add a shot of Bailey’s, Kahlúa, Tia Maria for	
Award Winning Welsh and Irish Cheese	£13.95 (£5Sup)
with onion marmalade, local Bara Brith	

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

GWIN COCH
RED WINES

	175ml	250ml	Bottle
Light, bright, fresh red			£42.00
Beaujolais-Villages Combe aux Jacques, Louis Jadot - France			
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

GWYN GWYN 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 Baixasl - 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 Serafinol - Italy **£46.00**
Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.

125ml measure available upon request

GWINAU FESUL GWYDR 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**

GWIN PÊRLLUSGOL A SIAMPÊN SPARKLING WINES & CHAMPAGNE

	125ml	Bottle
Galanti Prosecco Spumante DOC Extra Dry - Italy Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.	£7.75	£35.00
Galanti Prosecco Spumante Rosato Extra Dry - Italy	£7.75	£35.00
Bottega Sparkling 0% White - Italy 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.	£6.00	£25.00
Taittinger Brut Réserve, NV - France The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend.	£14.95	£75.00
Taittinger Prestige Brut Rosé - France Stylish and dry with delicious summer fruit aromas and a long, full- bodied flavour typical of Pinot Noir based Champagnes.	£16.95	£90.00
Veuve Clicquot Yellow Label Brut NV - France Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.		£85.00
Laurent-Perrier Cuvée Rosé - France The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.		£99.00

125ml measure available upon request

GWYN GWYN WHITE WINES

	175ml	250ml	Bottle
Dry, refreshing, delicate, light white			
Vinuva Pinot Grigio delle Venezie - Italy Delicately flavoured with notes of green apple and pear, the palate is unoaked and refreshing.	£9.25	£11.75	£30.00
Petit Ronde Picpoul de Pinet - France Unoaked the wine shows a good level of freshness for a wine from such a warm climate, with a citrussy and stone fruit character highlighted with floral notes.	£11.25	£13.75	£36.00
Yealands Estate Single Vineyard Sauvignon Blanc - New Zealand 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.			£37.00
Chablis Cellier du Valvan, Louis Jadot - France A fuller style of Chablis, still typically bone-dry, but also with a well-rounded finish and subtle hints of toasty-vanilla oak flavours.			£62.00
Zesty, herbaceous or aromatic white			
Luis Felipe Edwards Lot 66 Sauvignon Blanc - Chile Zippy Chilean Sauvignon, aromatic with herbs and fresh-cut grass followed by lime sorbet, melon and passionfruit	£9.50	£12.25	£31.00
Cloudy Bay Sauvignon Blanc, Marlborough - New Zealand Layers of pure striking flavours combining the distinctive grassy aromas and surprising redcurrant spiciness and fresh lemon zest.			£73.00
Flagstone Word of Mouth Viognier, Western Cape - South Africa Lovely aromatic, ripe watermelon, juicy peaches sprinkled with spice - a deliciously fruity cool-climate South African white.			£48.00

125ml measure available upon request