COCSILS LLOFNOD
QUAY SIGNATURE COCKTAILS

Sunflower £12.95
apricot liqueur, Disaronno amaretto, pineapple, lemonade

Fresh Start £12.95
Sauvignon blanc, St Germain, lemon juice, peach puree, peach & Jasmine London Essence

Velvet Martini £12.95
Disaronno Velvet, Licor 43, cold brew, gomme, white chocolate syrup

White Solstice £12.95
Tanquery Flor de Sevilla, cremé de cocao, cream, vanilla

Spicy Negroni £12.95
Absolut Tobasco, Martini Rosso, Campari

Panorama No. 2 £12.95
Malfy Limone, Tanquery Flor de Sevilla, lime, lemonade

MOCKTEILIAU LLOFNOD
QUAY SIGNATURE MOCKTAILS

Cusen y Ddraig £7.95
cinnamon, apple, cranberry

Ivory Mocha (served chilled) £7.95
Espresso, white chocolate syrup, cream

Amaretti Sour £7.95
Lyres Amaretti, Lyres Malt, orgeat, lemon

Herbal Fizz £7.95
Clean gin, rosemary & grapefruit soda, rosemary sprig, sage leaves, cucumber

Black Cherry Bellino £7.95
Black Cherry syrup, alcohol free sparkling wine

Refresher £7.95
cranberry, elderflower, lime, lemonade

Can't see your favourite?
Just ask - we'll be happy to make it for you.

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 dychrynllyd, yr Afanc. Claddwyd Llywelyn Fawr, Brenin Gwynedd, yn yr abaty oedd gerllaw, ac unwaith fe gipiodd y gwrthryfelwr enwog Cymreig, Owain Glyndwˆ r, 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 £7.50
with balsamic dipping oil (VG)

Leek & Potato Soup £10.50
crispy leeks, parisienne potato & chive oil (VG)
Pair with Petit Ronde Picpoul De Pinet 125ml **£8.25**

Crispy Peking Duck Salad, Vermicelli Noodles & Water Chestnut £12.75 (£2.50 Sup)
with a roast plum dressing
Pair with Chateau D'Esclans Whispering Angel Rose 125ml **£10.00**

Savoury Baked Goat's Cheese & Beetroot Cheesecake £10.95
with apple fennel compote (V)
Pair with Decomplex Vin Orange 125ml **£6.90**

Seafood Arancini £10.95
with smoked tomato & herb salsa, and micro salad
Pair with Wicked Lady White Zinfandel 125ml **£6.90**

Monkfish & Prawns Poached in a 'Gwin Afal, Bloda Ysgawen Veloute' £12.95 (£3 Sup)
with a prosciutto crust
Pair with Albarino Pagos Del Rey 125ml **£9.25**

Quay Chicken Liver & Orange Pate £12
with spiced apple chutney & Tan Lan bread

GWIN ROSÉ
ROSÉ WINE

	175ml	250ml	Bottle
Wicked Lady White Zinfandel, California – USA Medium-sweet, with delicious raspberry and strawberry flavours.	£9.50	£12.00	£29.95
Parini Pinot Grigio Rosato delle Venezie – Italy Soft, coppery-pink rosé: delicate and fruity bouquet, soft and fresh on the palate.	£9.75	£12.25	£32.00
Chateau d'Esclans Whispering Angel Rosé – France The rosé that revolutionised pink drinking, this is fragrantly herbal, with flavours of raspberry and lime.	£14.00	£17.75	£47.00

GWIN OREN
ORANGE WINE

Décomplexé Vin Orange – France Bitter orange, dried flowers and subtle nutty notes, with a fresh, textured and gently dry finish.	£9.95	£13.95	£37.95

GWINAU PWDIN
DESSERT WINES

	37.5cl Bottle	50ml
Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley – Chile Honey, raisins, and dried apricots; tremendous texture and volume on the luscious and fresh palate.	£35.00	
Zuccardi Malamado Fortified Malbec – Argentina A deep, rich colour. Sweet and silky on the palate with intense aromas of quince, ripe figs, raisins and plums.		£9.50

Ask your server for the dessert cocktail of the day

125ml measure available upon request

GWIN COCH
RED WINE

	175ml	250ml	Bottle

Spicy, Peppery, Warming Red

Élevé Malbec, Pays d'Oc – France — £9.50 £12.00 £35.00
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 — £9.75 £12.25 £33.00
Enchanting notes of blackcurrant, mulberries, and subtle hints of cinnamon and white pepper.

Chianti Reserva Bascioni – Italy — £57.00
The aromas and flavors include black cherry, plum, leather, and tobacco, with a hint of vanilla and spice on the finish.

Oaked, Intense Concentrated Red

Chateau Musar, Hochar Père et Fils Red – Lebanon — £75.00
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.

Chateauneuf -du- Pape L'Ame Organic France — £85.00
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 — £90.00
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 COURSE

Pan Roast Sea Bass — £29.95 (£4Sup)
with a Great Orme lobster & parmesan risotto
Pair With Decomplex Vin Orange 125ml **£6.90**

Crispy Pork Belly — £29.95
caramelised onion pork bon bon, slow cooked glazed pork with mashed potato & calvados cream sauce
Pair With Petit Ronde Picpoul de Pinet 125ml **£8.25**

Cauliflower & Caerphilly Cheese Tart — £24.00
summer vegetable panaché, rosti potato & tomato chutney (V)
Pair With Luis Felipe Sauvignon Blance 125ml **£7.00**

Tandoori Spiced Hake — £29.95
with a shallot onion bhaji, coconut & lime curry sauce, crispy puffed rice
Pair With Vinuva Pinot Grigio 125ml **£6.90**

Supreme of Chicken — £28.95
with tare glazed thigh, sweet heart cabbage & pancetta, crushed chervil herb potato
Pair With Chateau D'Esclans Wispering Angel Rose 125ml **£10.00**

Herb & Garlic Pan Roast Celeriac Steak — £26.00
confit plum tomato, king oyster mushroom, triple cooked chips & peppercorn Sauce (V) can be Vegan Adapted
Pair With Bottega Sparkling 0% 125ml **£6.30**

YN YCHWANEGOL A PRYDAU OCHR
SIDES

Triple Cooked Chips | French Fries | Panache of Vegetables | Side Salad — £5.50

PWDIN
DESSERTS

Black Cherry & Almond Cheesecake £11.50
sour cherry Sorbet, mixed crumble & dark chocolate gel (N)

White Chocolate & Lemon Mousse £10.95
with pina colada ice cream, poached pineapple & coconut (N)

Orange Marmalade Sponge £10.95
with madagascan vanilla custard, orange & star anise sorbet (V)

Affogato
A scoop of vanilla ice cream with a double shot of espresso (V) £4.00
Add a shot of Bailey's, Kahlúa, Tia Maria £5.50

Award Winning Welsh and Irish Cheese £13.95 (£5 Sup)
with an oat cake & malt loaf (V)

Pair our fantastic dessert wine with any of the above £10.00
Zuccardi Malamondo Fortifed Malbec

Too full for dessert? £10.00
A bite sized treat with coffee

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 WINE

	175ml	250ml	Bottle
Light, Bright, Fresh Red			
Beaujolais-Villages Combe aux Jacques, Louis Jadot - France Expressive Beaujolais with bright cherry and spice. Lots of juicy fruit with a soft smooth finish.			£45.00
Juicy, Medium-Bodied, Fruit-Led Red			
Luis Felipe Edwards Lot 18 Merlot, Rapel Valley - Chile Vibrant Chilean Merlot with notes of red cherry, plum and blackcurrant and perfumes of savoury spice.	£9.25	£11.75	£32.00
Rare Vineyards Pinot Noir - France From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.	£9.75	£12.25	£33.00
Viña Real, Rioja Crianza - Spain Rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins.	£11.75	£14.50	£38.00
Herdade do Esporao Monte Velho Tinto, Alentejo - Portugal Black fruit and wild berries, nicely enveloped in subtle notes of fresh spices. Intense and rich finish.			£43.00

125ml measure available upon request

GWIN GWYN
WHITE WINE

	175ml	250ml	Bottle

Juicy, Fruit-Driven Ripe White

Reign of Terroir Chenin Blanc, Swartland – South Africa £31.00
Aromatic, with good acidity and elegance. Flavours of a summer fruit salad.

Familia Zuccardi Brazos Chardonnay – Argentina £8.25 £11.75 £35.00
From the foothills of the Andes Mountains. Bright and zingy, with white nectarine and flinty notes. Aged for 6 months in French oak.

'Roots' by Wilhelm Weil Riesling, Rheinhessen – Germany £45.00
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

Viña Real, Rioja Blanco, Barrel Fermented – Spain £36.00
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 £13.25 £15.95 £43.00
Aromas of white flowers, hints of peach and apricot lead to a fresh, fruity palate with an almost saline minerality.

Gavi di Gavi, Enrico Serafino – Italy £49.00
Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.

125ml measure available upon request

GWINAU FESUL GWYDR
WINE BY THE GLASS

Sparkling Wines & Champagne

	125ml
Galanti Prosecco Spumante DOC Extra Dry – Italy	£8.25
Galanti Prosecco Spumante Rosato Extra Dry – Italy	£8.25
Bottega Sparkling 0% White – Italy	£6.30
Taittinger Brut Réserve, NV – France	£15.75
Taittinger Prestige Brut Rosé – France	£17.95
Veuve Deloynes Brut – France	£14.75
Balfour Leslie's Englsh Sparkling Brut – England	£12.95

White Wines

	175ml
Familia Zuccardi Brazos Chardonnay – Argentina	£8.25
Vinuva Pinot Grigio delle Venezie – Italy	£9.75
Petit Ronde Picpoul de Pinet – France	£11.75
Luis Felipe Edwards Lot 66 Sauvignon Blanc – Chile	£10.00
Pulpo, Albariño Pagos del Rey, Rías Baixas – Spain	£13.25

Red Wines

	175ml
Rare Vineyards Pinot Noir, Vin de France – France	£9.75
Luis Felipe Edwards Lot 18 Merlot, Rapel Valley – Chile	£9.25
Rein of Terroir Shiraz – South Africa	£9.75
Élevé Malbec, Pays d'Oc – France	£9.50

Rosé Wines

	175ml
Wicked Lady White Zinfandel, California – USA	£9.50
Parini Pinot Grigio Rosato delle Venezie – Italy	£9.75
Chateau d'Esclans Whispering Angel Rosé – France	£14.00

Orange Wines

	175ml
Décomplexé Vin Orange – France	£9.95

GWIN PÊRLLUSGOL A SIAMPÊN
SPARKLING WINE & 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.	£8.25	£37.00
Galanti Prosecco Spumante Rosato Extra Dry – Italy	£8.25	£37.00
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.	£6.30	£29.00
Balfour Leslie's Sparkling Brut – England A style epitomising traditional-method English wine: elegant purity, and fresh English acidity. Chardonnay-dominant, with Pinot Noir, Pinot Meunier and Pinot Blanc enhancing its aromatic character.	£12.95	£65.00
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.	£15.75	£80.00
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.	£17.95	£95.00
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.		£105.00

125ml measure available upon request

GWIN GWYN
WHITE WINE

	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.	£9.75	£12.25	£32.00
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.	£11.75	£14.50	£39.00
Johnson Estate 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.			£39.00
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.			£65.00
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	£10.00	£13.00	£33.00
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.			£78.00

125ml measure available upon request