

Nibbles & Bites

A selection of small plates designed to wake up the appetite and set the tone for your meal. Fresh, flavourful with some perfect table sharing options

Y Beudy Marinated Olives (VE) (NG)	£5.50	Bruschetta	
Mixed Breads & Dips (V)	£6.50	Pico de gallo salsa, sourdough, parmesan shavings	£7.50
Black Pudding Bon Bon Chilli jam	£7.50	Pan Fried Mushrooms (V) (NG) Pepper sauce, crumbled blue cheese	£7.50
Garlic & Parmesan Chicken Wings (NG)	£9.50	Garlic & Chilli King Prawns (NGO) Toasted sourdough, rocket	£10.50
Halloumi Fries (V) Snowdonia hot honey, topped with rocket	£7.95	Steak Churrasco (NG) Chimichurri sliced rump steak with pico de gallo salsa	£10.95

Butchers Cut Steaks

We are enthusiastic about sourcing carefully selected steaks, matured for 28 days to achieve exceptional flavour and tenderness. All steaks are served with fries, vine cherry tomatoes, rocket & parmesan & choice of butter or sauce

Welsh Fillet 170g (NG)

£32.00

From the tenderloin the most delicate and tender cut of beef, with minimal fat

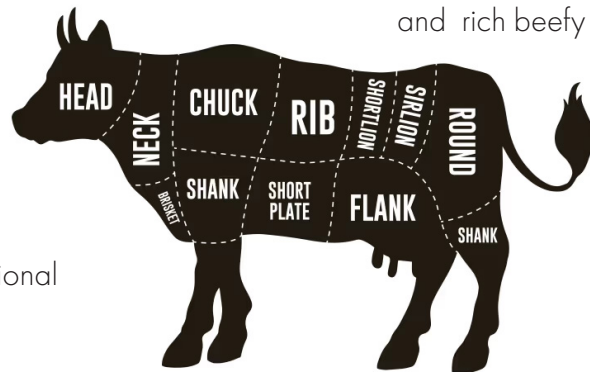
Medium-Rare or Medium

Rump 227g (NG)

£24.00

Cut from the bovines backside, This hardworking muscle develops exceptional flavour

Medium-Rare & presented sliced



(NG) Sirloin 284g

£28.00

From the hind-quarter, this cut is known for its leanness and rich beefy flavour & marbling along the edge

Medium-Rare

(NG) Cowboy Steak 454g

£39.00

A bone-in ribeye cut, celebrated for its rich marbling and bold, beefy depth of flavour

Medium Rare

Swap those fries?

+ £2.50

Beef Dripping Chips (NG) | Truffle & Parmesan Fries (NG) | Potato & Truffle Gratin (V) (NG)

Choose your sauce or butter

Garlic & Parsley Butter (NG) (V) | Lemon & Tarragon Butter (NG) (V) | Red Chilli Butter (NG) (V)

Three Peppercorn Sauce (NG) (V) | Chimichurri (NG) (VE) | Mushroom (NG) (V) | Blue Cheese (NG) (V) | Diane (NG) (V)

Extra Sauce + £3.95

(Please ask your server for Y Beudy Guest Butter choices)

Guest Cuts

We work closely with local butchers to specially select different cuts from local farmers, bringing you fresh options and flavours from our region. Please see the Butcher's Board for more info

MAINS

Wagyu Burger	£19.50	Pork T Bone (NGO)	£19.95
Beer sour-dough, Monterey jack cheese, bacon jam, tomato, lettuce, red onion, gherkin, onion rings & beef dripping fries		Chargrilled pork tomahawk, butter-braised cabbage & apple, black pudding bon-bon, Snowdon cider jus	
Charred Broccoli Steak (VE)	£15.50	Chicken Supreme (bone in) (NG)	£16.50
Beetroot hummus, crisp onion bhaji		Tender stem broccoli, potato & truffle gratin, diane sauce	

Sides

£5.50

(NG) (V) Beer Battered Onion Rings	Butter braised cabbage (NG) (V)
(NG) (V) Creamed Mash	Caesar Salad
(NG) (VE) Tenderstem Broccoli	Y Beudy Slaw (NG) (VE)
(NG) (V) Creamed Kale	Garlic Mushrooms (NG) (VE)
(NG) (V) Potato & Truffle Gratin	Pico de gallo (NG) (VE)

Premium Sides

£7.50

(NG) Truffle & Parmesan Fries	Truffle & Bacon Mac n Cheese
(NG) Triple Cooked Beef Dripping Chips	Garlic King Prawns (NG)

Desserts

Chocolate Fondant (V)	Sticky Toffee Pudding (NG) (V)	Apple Crumble (VE)	Cheese & Biscuits (V)
£8.95	£8.95	£8.95	£12.95
Chocolate sauce, vanilla ice cream	Vanilla ice cream	Vanilla ice cream	Chutney, grapes, celery. Ask server for today's chosen cheeses
			+ Port £4.50

(NG) Non gluten containing ingredients (VEO) Vegan option (VE) Vegan (V) Vegetarian (NGO) Non gluten option

We take great care to prevent cross-contamination when preparing your order in our kitchens. However, due to the layout and operation of our kitchen we do not have specific allergen free zones and it is therefore not possible to fully guarantee separation of allergens. There is significant risk of cross-contamination in our deep fat fryers and our non gluten containing ingredients are not suitable for coeliacs. If you would like further information on our cooking methods, don't be afraid to ask!

We cannot guarantee your order is 100% free from any allergenic ingredient