



FOOD MENU

MENU INFORMATION FOR 1890 RESTAURANT

Monday to Saturday

Pre-Theatre Menu - From noon to 18.00

Light bites Menu - From noon to 17.00

Main Menu - From 17.00 to 21.00

Everyday

Desserts Menu - From noon to close

Children's Menu - From noon to close

Breakfast Menu - From 07.00 to 10.00

Sunday

Sunday Menu only - From noon to 19.00

Seasonal Menus

Christmas Do Menu - From 22nd November

Christmas Day Menu - Christmas Day

New Years Menu - New Year's Eve

SNACKS

Sourdough, Marmite Butter	V	5
Welsh Rarebit Scones, Welsh Butter	V	6
Nocellara Olives	VE, GF	5

STARTERS

Whipped Goats Cheese, Textures of Beetroot, Walnuts	V, GF	9
Leek & Rarebit Tart	V	8
Soup Of The Day Served with Toasted Sour Dough Bread	VGA	7
Heirloom Tomatoes, Basil, Olive, Burrata	VGA	9
Smoked Haddock Fishcake, Sweet Pickled Onions, Tartare	GF	10
Chicken Tenders, Sriracha Mayo, Seasonal Slaw	GF	8

MAIN MENU

MAINS

Baked Cod – GFA	28
<i>cauliflower puree, torched cauliflower fondant, brown shrimp & samphire</i>	
Cornfed Chicken – GFA	22
<i>potato terrine, braised carrot, charred cabbage, mustard jus</i>	
Braised Feather Blade of Beef – GFA	24
<i>textures of onion, truffle mash, kale, jus</i>	
Fish and Triple Cooked Chips – GFA	18
<i>minted pea puree, tartare, lemon</i>	
Goat Cheese, Beetroot and Walnut Salad GF, V	14
10oz Ribeye Steak – GFA	28
<i>roasted onion, triple cooked chips, watercress & Hafod salad</i>	
8oz Rump Steak – GFA	22
<i>roasted onion, triple cooked chips, watercress & Hafod salad</i>	
6oz Steak Burger – VGA	16
<i>Welsh Cheddar, bacon jam, homemade pickles, fries</i>	

SIDES

Pepper Sauce / Per Las & Port / Bearnaise GF	4
Triple Cooked Chips GF	5
Mixed Salad V, GF	7
Garlic & Mozzarella Tear & Share V	9
Seasonal Veg GF, VE	10

PRE THEATRE

Available Monday to Saturday 12.00pm — 18.00pm

2 Courses — 24 / 3 Courses — 29 (supplement +5 for 8oz Rump)

TO START

Chicken Liver Parfit *GFA*

caramelised onion chutney, watercress, croutes

Soup of The Day *V, GFA, VGA*

sourdough, Welsh butter

Smoked Haddock Fishcakes *GFA*

minted pea puree, tarter sauce, sweet pickled onion

Whipped Goats Cheese *V, GFA*

textures of beetroot, beetroot tuille, granola

MAIN

Cider Battered Cod *GF*

triple cooked chips, minted pea puree, tartar, lemon

Charred Cauliflower Steak *VE, GF*

mushroom & tarragon risotto, pickled mushrooms, crispy kale, caper jam

Roasted Skin on Chicken Breast *GF*

onion puree, braised carrot, potato terrine, jus

Pan Roasted Fish of The Day *GF*

fennel & orange salad, caper jam, granola, citrus dressing

8oz Welsh Rump Steak *GF*

grill garnish, triple cooked chips, watercress salad

6oz Steak Burger *VGA*

rarebit, onion chutney, pickled onions, fries, slaw

DESSERTS

Lemon Posset *V, GF*

almond granola, raspberry sorbet

Apple Crumble Tart *VE*

green apple sorbet

Sticky Toffee Pudding *GF*

salted caramel sauce, vanilla ice cream

Giant Choux Bun *V*

orange crème diplomat, bitter chocolate sauce

*V – Vegetarian, GF – Gluten Free, GFA – Gluten Free Available, VE – Vegan,
VGA – Vegan Available*

Please inform a member of staff of any allergies prior to placing your order

LIGHT BITES

SANDWICH

Fish Finger Sandwich <i>GFA</i>	10
Welsh Cheddar & Chutney Sandwich <i>GFA</i>	9
Welsh Croque Monsieur <i>GFA</i>	12
Burrata, Pesto, Heirloom Tomato Focaccia <i>V, VGA</i>	11
4oz Rump Steak, Watercress, Per Las Emulsion, Caramelised Onion	
Focaccia <i>GFA</i>	14
Cae Mor Chicken & Bacon Club Sandwich <i>GFA</i>	15

MORE SUBSTANTIAL

Welsh Rarebit, Slaw <i>V, VGA</i>	10
Leek & Rarebit Tart, Slaw, Salad <i>V, VGA</i>	10
6oz Steak Burger, Welsh Cheddar, Bacon Jam, Homemade Pickles & Fries	16
Fish & Chips <i>GFA</i>	18

SALADS

Blackened 4oz Rump Steak <i>GFA</i>	16
Goat Cheese, Beetroot and Walnut <i>GFA</i>	14
Chicken Ceasar <i>GFA</i>	14

BREAKFAST

Full Welsh Breakfast *GFA*

bacon, sausage, fried egg, mushroom, confit tomato, hashbrown & beans

Vegetarian Breakfast *V, GFA*

2 Quorn sausage, fried egg, field mushroom, confit tomato, hashbrown & beans

Eggs Benidict

English muffin topped with homecooked ham, 2 poached eggs & Hollandaise sauce

Avocado On Toast *V, GFA*

with a poached egg & a citrus dressing

Buck Rarebit *V, GFA*

toasted sourdough topped with homemade Welsh rarebit & a fried egg

Porridge *V, GFA*

made with local milk topped with fruit compote & homemade granola

Wild Mushrooms on Toast *GFA, VGA*

pan roasted in herb butter with toasted sourdough

Cae Mor Breakfast Sandwich

2 bacon & 2 sausages topped with Welsh rarebit and a fried egg in a crispy ciabatta roll

Pricing for non-residents & room only

£19.95 / adult - £9.95 / child including continental service

Continental only - £11.95 / adult - £6.95 / child

CHILDRENS MENU

MAINS

Battered White Fish, Chips and Pea Puree <i>GF</i>	8.5
3oz Cheeseburger, Fries and a Salad Garnish <i>VGA</i>	8.5
Fresh Margherita Pizza <i>V, GFA</i>	8.5
4oz Rump Steak, Chips and Peas <i>GFA</i>	12.5
Sausage, Mashed Potato and Peas <i>GFA</i>	8.5

DESSERTS

Rocky Road Ice Cream Sundae <i>GFA, VGA</i>	5
Brownie with Ice Cream <i>GF, VGA</i>	5
Sticky Toffee Pudding, Caramel Sauce and Cream <i>GF, VGA</i>	5
Waffle with Ice Cream and Raspberry Sauce <i>GFA</i>	5

DESSERTS

Lemon Posset <i>V, GFA</i>	8
<i>almond granola and raspberry sorbet</i>	
Sticky Toffee Pudding <i>V, GFA</i>	7.5
<i>brown butter caramel and Parisella's ice cream</i>	
Black Forest Sponge <i>V</i>	9
<i>macerated berries, cherry gel, blackcurrant ripple ice cream</i>	
Red Velvet Sponge <i>V</i>	8
<i>whipped cream cheese and crumble</i>	
Tiramisu <i>V</i>	9
Assorted Parisella's Ice Cream <i>VA, GFA</i>	7.5
Welsh Cheese Board <i>GFA</i>	11
<i>local honey and pickles</i>	

TO START

Smoked Haddock Fish Cakes <i>GF</i>	10
Whipped Goats Cheese, Textures of Beetroot, Walnuts <i>GF, V</i>	9
Pea & Mint Soup <i>VG</i>	7
Burrata, Heirloom Tomato Salad, Pesto <i>V, VGA</i>	9

MAINS

Pan Roasted Chicken <i>V, VGA</i>	18
<i>fennel stuffing & bread sauce</i>	
Conwy Valley Topside <i>GFA</i>	18
<i>Yorkshire Pudding, horseradish emulsion</i>	
Rolled Pork Belly	18
<i>fennel stuffing, burnt apple puree</i>	

*All the above served with braised carrot charred cabbage, roast potatoes
baked potato mash and pan juice gravy*

Beer Battered Fish & Triple Cooked Chips, Minted Pea Puree <i>G</i>	18
Wild Sea Bass, Fennel & Orange Salad, Caper Jam <i>GF</i>	22
Wild Mushroom & Fennel Risotto <i>V, VGA, GF</i>	22
10oz Ribeye Steak <i>GF</i>	28
<i>roasted onion, triple cooked chips, watercress & Hafod salad</i>	
8oz Rump Steak <i>GF</i>	22
<i>roasted onion, triple cooked chips, watercress & Hafod salad</i>	
6oz Steak Burger, Welsh Cheddar, Bacon Jam, Homemade Pickle, Fries	16

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