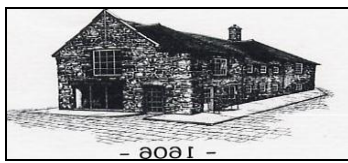


EVENING MENU
BISTRO, Y SOSPAN, WINE BAR

Dolgellau (01341) 423174



Welcome to Y Sospan

Our menu is produced using fresh and local ingredients, we have sourced local suppliers to give us high quality produce, our butchers from Bala, our fish from Llandudno, fruit and vegetables from Welshpool and cheeses from Llanrwst.

To give you a true taste of Wales, as much of our food is made to order so if you would prefer something slightly differently done we will try our best to accomplish this. This also means that during busy periods there might be a small delay, we would like to thank you for your understanding. All Y Sospan staff hope you have an enjoyable experience.

Starters

Soup of the Day

Served with a crusty bread roll.

£3.95

Crab Cakes.

White crab meat green beans and selected spices accompanied with a sweet chilli and ginger dip and crisp salad.

£5.25

Lightly Spiced Poached Pear.

Pear topped with a stilton and walnut pate, served with dressed salad leaves.

£4.75

Sticky Ribs.

Slow roasted honeyed ribs served with BBQ sauce, onion rings and salad garnish.

£5.45

Smoked Fish Pie.

A selection of smoked fish with spring onions in a creamy horseradish sauce, topped with cheesy mash and salad leaves.

£4.95

Cauliflower Cheese.

Breaded Pont y Gar (Garlic and herb soft cheese) served with a cauliflower sauce, with salad garnish.

£4.45

Main Courses

10oz Welsh Sirloin Steak.	£16.95
8oz Welsh Fillet Steak.	£19.95
16oz Welsh Rump Steak.	£18.95

Cooked to your liking and served with homemade chips and onion rings.

Toppers

Welsh rarebit	£2.95
Garlic mushrooms	£2.95
Chilli and lemon grass coated prawns.	£3.45
Blue cheese wedge	£2.45

Sauces

Peppercorn sauce.	£1.95
Chilli and ginger sauce.	£1.95
Blue cheese sauce.	£1.95
Mushroom and port sauce.	£1.95

Minted Lamb Shank.

Welsh lamb shank in a mint marinade, served with a leek mashed potato and red onion gravy.
£13.95

Rarebit Pork.

Roasted Local Pork loin with cracking topped with welsh rarebit, finished with a spiced apple chutney.
£11.95

Roasted Cod Fillet.

Cod fillet served on barrelled roasted leeks with sautéed potatoes, finished with a pancetta and basil sauce.
£12.45

Orange and Rosemary Lamb.

Welsh Rump marinated in orange and rosemary, served with roasted parsnips and dauphinoise potatoes, finished with an orange jus.
£12.45

Venison Steak.

Coed y Brenin venison steak coated in a juniper berry and red wine jus served with dauphinois potatoes.
£14.95

Chicken Supreme.

Chicken Supreme with cranberry and Pont y Gar (Welsh brie) stuffing, wrapped in bacon, served with dauphinois potatoes and a white wine gravy.
£11.75

Goats Cheese Soufflé.

Welsh goats cheese soufflé finished with parmesan glaze, served with an apple and walnut salad.
£10.95

All main courses are served with vegetables of the day,
Have you remembered to order any side order you would like.

Side Orders

Thick Homemade Chips	£2.05	Dauphinoise potatoes	£2.05
New potatoes	£1.95	Mixed salad	£1.95
Garlic bread	£1.75	Garlic bread with Cheese	£1.95
Onion Rings	£1.95		

Desserts

Sticky Toffee Pudding.

Twice baked pudding topped with butterscotch sauce, served with vanilla ice cream.
£4.25

Creamy Rice Pudding.

Classic rice pudding finished with honey and berries in mulled wine syrup.
£4.10

Chocolate, Red Wine and Orange Pots.

Chocolate pots served with a caramel orange mascarpone.
£4.95

Lemon Sponge Pudding.

Steamed lemon sponge coated in a sticky lemon sauce served with ice cream.
£4.75

Coffee Crème Brulee.

Coffee crème brulee served with hazelnut biscotti and cream.
£4.45

Welsh Cheeseboard.

Award Winning Welsh Cheeseboard, served with apricot and grape chutney, crackers and fresh grapes.
£5.25

Add a Glass of Port for £

Why not finish the night with a liquor coffee,
Welsh coffee liquor with Penderyn Whiskey,
Or Brandy, Tia Maria, Grand Marnier.
£4.10