



Next Door

We're proud to say that we champion local produce and regional suppliers; from Mermaid Seafoods here in Llandudno to Dolmeinir Meats, whose wares come direct from the family farm on Anglesey. We bake our own bread every day, make each and every sauce or accompaniment – the mayo, the bearnaise, the dips, the chutneys – although we'll own up to leaving the ketchup to the experts.

Please take care to inform us of any allergies or intolerances. Unfortunately, we cannot guarantee an entirely nut-free cooking and dining environment.

Snacks and nibbles

Black and green marinated olives and gherkins	3
Dusted pork crackling	2.5
Spiced nuts, fruits and chickpeas	4
Homemade breads, olive oil, balsamic vinegar	2.5

Sharing boards and bowls (for two)

Steamed Conwy mussels marinière, fries, rouille, crusty bread	23
Warm baked spinach, artichoke and gruyère dip, red pepper and walnut dip, pickled onions, gherkins, parsnip crisps, warm flatbread	15
Autumn platter: pumpkin and pistachio houmous, cured meats, feta and artichoke, roasted figs, heritage carrots, dried fruits and olives, toasted pumpkin seeds and crusty bread	20
Welsh cheeses with fresh home baked bread, pickles and chutney	15



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Small and main plates

Rather than the conventional starter/main course style of dining, we suggest several smaller plates to share. We recommend between six and eight small plates (including sides) between two people. Of course, if you fancy a more substantial "main", then many items can be served as a larger portion. These "main" plates come with two sides included.

Meat

Braised lamb fillet, braising jus, garlic and rosemary crumb (df)	11/22
Lightly curried beef meatballs, coconut, almond, coriander (gf, df)	10/20
Confit duck leg, blood orange sauce, pickled carrot, cashew (gf, df)	11/22
Maple cured belly pork, squash purée, black pudding, apple, cider reduction (df)	10/20
'Coq au vin': Braised chicken thigh, smoked bacon, mushroom, baby onion red wine jus, crispy shallot, chicken skin crisp (df)	10/20

Fish and seafood

Teriyaki cured salmon, winter slaw, horseradish (gf)	8
Battered crayfish, rouille, gherkins, brioche (df)	8/17
Pan-seared scallops, pancetta, squash purée, roasted squash (gf)	9/19
Local crab, lemongrass and ginger cakes, mango, lime and red onion salsa, chilli mayonnaise (df)	8/17
Poached cod cheeks, coconut milk, chilli, coriander, crispy shallots	10/20



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Vegetarian and vegan

Heritage tomato, mozzarella, pesto, pine nuts (gf)	7
Black bomber and leek croquettes, tomato coulis	9/19
Spiced falafel, red pepper compôte, yoghurt (vg) (gf)	8/17
Crispy herb polenta, red lentil and harissa purée, fennel slaw (vg, gf, df)	8/17
Marinated king oyster mushroom, mushroom and miso ketchup, buckwheat tarragon (vg, gf, df)	10/20

Sharing mains for two people (24-hour pre-order)

Chargrilled 20oz sirloin of 28-day aged, prime Anglesey beef, roasted heritage tomatoes, portobello mushrooms, grilled shallots, roasted garlic, fries (choice of peppercorn, Perl Las or bearnaise sauce)

58

Whole catch of the day cooked over coals, confit heritage tomato, gremolata, fries

Price on the day

Blas-y-Môr. Seafood sharing platter, served cold over a bed of ice, fries: oysters, whole lobster, crab, langoustines, clams

68

Sides

White bean and pancetta cassoulet (gf, df)

Roasted squash and heritage carrots (vg, gf, df)

Baked Black Bomber cauliflower cheese

Fries (vg, df)

Rosemary and pancetta hasselback potatoes (gf)

All 3.7

Green salad

3



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Desserts

Poached pear and almond parfait tart, apple gel, candied almonds	7
Chocolate mousse, blackberry marshmallow, white chocolate shard, blackberry gel, fresh blackberry	7.5
Sticky toffee pudding, rum caramel sauce, date crumb, vanilla ice cream	6.5
Lemon posset, Penderyn soaked blackberry	7.5
Apple sorbet, white wine granita, lemon crumb, fresh apple, apple gel, lemon vegan meringue	6.5
Boozy Affogato (espresso, Barti spiced rum, vanilla ice cream) (gf)	6
Welsh cheeses, pear chutney, oat biscuits	8

Dessert wines

Monbazillac, Domaine de l'Ancienne Cure, Christian Roche 2019 (125ml)	5
Banyuls Reserva, Domaine de la Tour Vielle, Christine Campadiou (125ml)	6

Speciality coffees and digestifs

Penderyn Madeira whisky or Siddiqui dark rum coffee	7
Espresso Martini	8.5
Merlyn Welsh Cream liqueur latte	7
Bicerin: double espresso, luxury chocolate, cream (Boozy with Cointreau)	4/8.5
Somerset Cider Brandy	5
Armagnac, Chateau de Millet, 1996 and 1989	5.5/7