

The Ffarm Restaurant



Our restaurant at the Ffarm is open each evening from 6:30pm to 9pm with the exception of Tuesdays & Thursdays which are our nights off.

We do all the cooking ourselves and all our meals are prepared and cooked by us here at the Ffarm. We take great care to use great quality fresh ingredients and we try to maximise the Welsh content in all our meals.

Our capacity is therefore limited and we do require tables to be booked in advance. Unfortunately we cannot guarantee that every booking for accommodation automatically ensures a place in the restaurant but we are happy to provide recommendations for other places to eat – and there are some exceptional pubs and restaurants in the area.

We have 5 different menus, one for each night we cook, so there is lots of choice. To help us we do ask for menu choices in advance (min 24hrs) and we can therefore adapt our dishes to suit any allergies or food intolerances – just let us know. However we cannot absolutely guarantee that any dish would be entirely allergen free.

Our meals are unpretentious and our portions tend to be on the generous side so we would advise those with smaller appetites to maybe

stick at two courses or even just two starters.

We have not attempted to present a children's menu but we are happy to create something that fits with younger tastes – just let us know what they like.

We always serve freshly baked bread with all our evening meals and we are happy to provide gluten free alternatives if required.

All our meals are served with fresh vegetables and potatoes except for the Risotto, the Cajun Cassoulet, the Friday Steak and those dishes served with rice. If you really hate a particular vegetable then please let us know and we will endeavour to avoid it for you.

We are fully licensed and have an extensive wine list of 50 really great wines sourced from Vinomondo of Conwy and James Fearon of Anglesey.

Our snooker room can also serve as a function room with private dining for groups of between 6 and 12. If this is of interest then please ask for our special function menu.

All prices are inclusive of VAT.

Thank-you

Susan & Stewart

The Ffarm Restaurant

Monday Menu

To Start

Susan's Seasonal Soup Surprise (always vegetarian & always lovely) (v) £6

Baked Mushroom Pot With Garlic Crumb (v) £6

Ffarm Chicken Liver Pate with Port & Raisins served with Granary Toast £8

Warm Chicken, Chorizo, Pistachio & Pine Nut Salad served with Mixed Leaves & Ffarm Vinaigrette £9

The Mains

Ffarm Nut Roast served with a White Wine & Honey Jus (v) £17

Traditional Beef Bourguignon made at the Ffarm with best Welsh Beef £18

Pork Medallions with Mushrooms in a Mustard, White Wine & Cream Sauce £18

Smoked Haddock, Leek & Prawn Risotto £18

For Dessert

Selection of Ice Creams & Sorbets from Parisella's of Conwy £6

Rich Chocolate & Brandy Mousse £8

Raspberry Fool £9

Ffarm Mess - Our take on the Eton Mess classic but with Crushed Amaretti Biscuits & Almond Liqueur £9

Please note that all our meals are served with a complimentary portion of freshly baked bread and Welsh butter.
Please see the notices regarding Allergy Advice.

All our prices include VAT and a 10% gratuity - please bring to our immediate attention any shortfall in the expected service

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Wednesday Menu

To Start

Susan's Seasonal Soup Surprise (always vegetarian & always lovely) (v) **£6**

Baked Goats Cheese on a Toasted Bruschetta served with Mixed Leaves & Beetroot & drizzled with Balsamic Vinegar (v) **£8**

Asparagus Spears wrapped in Parma Ham & drizzled with Raspberry Vinaigrette (served with figs when in season) **£9**

Smoked Fish Platter served with Fresh Fruits on a bed of Leaves **£10**

The Mains

Cajun Mixed Bean & Vegetarian Sausage Cassoulet (v) **£16**

Roasted Fillet of Salmon accompanied by a White Wine, Chive & Cream Sauce **£17**

Slow Roasted Pork Medallions with Peppers & Borlotti Beans in a Ginger and Orange Stock and served with Basmati & Wild Rice **£18**

Welsh Lamb Leg Steaks accompanied by a Red Wine & Mint Gravy **£20**

For Dessert

Selection of Ice Creams & Sorbets from Parisella's of Conwy **£6**

Rich Chocolate & Brandy Mousse **£8**

Raspberry Fool **£9**

Ffarm Mess - Our take on the Eton Mess classic but with Crushed Amaretti Biscuits & Almond Liqueur **£9**

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Friday Menu

To Start

Welsh Blue Rarebit - our take on this regional classic (v) **£7**

Waldorf Salad (v) **£8**

Melon slices draped in Parma Ham decorated with Raspberries & drizzled with Raspberry Vinaigrette **£8**

Medley of Prawns, Mushrooms & Capers cooked in White Wine & Cream with Garlic & a little Chilli - served on a Granary Crouton **£10**

The Mains

Ffarm Nut Roast served with a White Wine & Honey Jus (v) **£17**

Mushroom & Roast Chestnut Stroganoff served on a bed of Wild Rice (v) **£17**

Roasted Fillet of Salmon accompanied by a White Wine, Chive & Cream Sauce **£17**

Breast of Chicken with Onions, Mushrooms & Potatoes slow roasted in a white wine stock with Rosemary & Marjoram **£18**

Fillet of Cod with an Onion, Garlic & Chive Crust & accompanied by a White Wine, Chive & Cream Sauce **£19**

Welsh Beef Rib-Eye Steak served with Chips, Mushrooms & Grilled Tomatoes (Sirloin may need to be substituted if Rib-Eye is unavailable) **£23**

For Dessert

Selection of Ice Creams & Sorbets from Parisella's of Conwy **£6**

Lime Cheesecake on a crushed Ginger Biscuit base & served with Fresh Raspberries **£8**

Vanilla Cheesecake on a Coconut & Biscuit base with a Blueberry Coulis **£8**

Seasonal Fruit Crumble served with Custard or Vanilla Ice Cream **£9**

Selection of 5 Welsh Cheeses served with Crackers, Chutney & Grapes **£12**

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Saturday Menu

To Start

Baked Goats Cheese on a Toasted Bruschetta served with Mixed Leaves & Beetroot & drizzled with Balsamic Vinegar (v) £8

Fresh Vegetable Stir Fry with Garlic, Chilli, Flaked Almonds & Cashew Nuts (v) £8

Waldorf Salad (v) £8

Two Ffarm Fish Cakes with a Caper & Cornichon Mayonnaise £9

Smoked Duck Breast served warm with an Orange Salad & drizzled with Ffarm Vinaigrette £11

The Mains

Ffarm Nut Roast served with a White Wine & Honey Jus (v) £17

Red Pepper & Sundried Tomato Risotto (v) £17

Venison Hot Pot with Mushrooms, Roast Chestnuts & a Red Wine & Cranberry Stock £18

Filletlets of Sea Bream simply pan fried in Welsh Butter £19

Welsh Lamb Leg Steaks accompanied by a Red Wine & Mint Jus £20

Medallions of Prime Welsh Beef Fillet Steak cooked to order & accompanied by a Brandy & Cream sauce £28

For Dessert

Selection of Ice Creams & Sorbets from Parisella's of Conwy £6

Lime Cheesecake on a crushed Ginger Biscuit base & served with fresh Raspberries £8

Vanilla Cheesecake on a Coconut & Biscuit base with a Blueberry Coulis £8

Seasonal Fruit Crumble served with Custard or Vanilla Ice Cream £9

Selection of 5 Welsh Cheeses served with Crackers, Chutney & Grapes £12

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Sunday Menu

To Start

Susan's Seasonal Soup Surprise (always vegetarian & always lovely) (v) £6

Baked Mushroom Pot With Garlic Crumb (v) £6

Waldorf Salad (v) £8

Asparagus Spears wrapped in Parma Ham & drizzled with Raspberry Vinaigrette (served with figs when in season) £9

Smoked Fish Platter served with Fresh Fruits on a bed of Leaves £10

The Mains

Goats Cheese, Edamame Bean & Pea Risotto (v) £17

Breast of Chicken stuffed with Pesto & Parmesan, wrapped in Pancetta and served with a White Wine & Honey Jus £18

Roast Duck Legs accompanied by a rich Port & Redcurrant Jus £18

Filletlets of Sea Bream simply pan fried in Welsh Butter £19

Welsh Lamb Leg Steaks accompanied by a Port & Redcurrant Jus £20

For Dessert

Selection of Ice Creams & Sorbets from Parisella's of Conwy £6

Rich Chocolate & Brandy Mousse £8

Coffee Cheesecake made with Baileys Irish Cream £8

Ffarm Mess - Our take on the Eton Mess classic but with Crushed Amaretti Biscuits & Almond Liqueur £9

Hot Apple, Sultana & Almond Sponge served with Custard or Ice Cream (Serves Two) £15

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