



### About us at The Oyster Catcher

Aberdovey Golf course boasts some of the most spectacular views of land and sea in North Wales.

Our goal is to create a menu that is fitting to The Oyster Catcher's surroundings.

We are nestled in amongst the rich mountains and fields which produce some of the finest lamb and beef, as well as our fruitful coastline delivering fantastic seafood.

### Starters

#### **Chicken Parfait £6 (GF)**

Smoked Bacon, Brandy and Chicken Liver turned into a smooth parfait with Red Onion Confit, Crispy Chicken Skin and Toast

#### **Smoked Haddock Fishcakes £6.50**

Fishcakes filled with hake, salmon and prawn, lemon and herbs, with lemon aioli

#### **Soup £4.50 (V)**

Soup of the day served with Crusty Bread and Butter

#### **Mushroom Pearl Barley £5.50 (V)**

Wild Mushrooms, wilted spinach and crispy goats cheese in a creamy pearl barley risotto

### Mains

#### **Lamb and Risotto £17.95 (GF)**

Our signature dish of Welsh Lamb Rump roasted to blushing pink with a Risotto Bianco, Goats Cheese Beignet, Kale and Lamb Jus

#### **8oz Rib Eye £21.50 or 10oz Rump £19.50 (GF)**

28-day matured Steak served with Chunky Chips, Beer battered onion rings, Grilled tomatoes, Asparagus, mushrooms and Peppercorn Sauce.

#### **Beef Brisket £16 (GF)**

7-day brined Beef Brisket, braised till tender with horseradish mashed potato, roasted shallots, kale, carrot and Bourbon Jus

#### **Chicken, Leek and Gammon Pie £12.50**

Creamy chicken pie topped with puff pastry and served with mashed potato and seasonal vegetables

#### **Herb Crusted Hake £14.50**

Oven roasted chunky fillet of hake topped with Red Pepper and olive pesto, Herb Crust and served with Roast Garlic Potato purée and Savoy

#### **Sizeable Fish 'n' Chips £12.50**

A large piece of Haddock in a Snowdonia Ale Beer Batter with Hand cut Chips, Minted Mushy Peas and Tartare sauce

#### **Beef Burger £11.95**

8oz Char Grilled Beef Burger with cheddar cheese and served in a toasted Brioche Bun with Chunky homemade chips, Beer Battered Onion Rings, Dill Pickle and Rocket

#### **Sweet Potato Pie £11.50 (V)**

Sweet Potato sautéed with Red Onions, Leek, Sage and Perl Las Blue Cheese, topped with a filo pastry lid with seasonal vegetables

## Desserts

### **Elderflower and Rhubarb £6 (V) (GF)**

A smooth Panna Cotta Flavoured with Elderflower and served with Roasted Rhubarb

### **Baked Alaska £6 (V)**

Chocolate sponge base, topped with vanilla ice-cream, covered with a fresh toasted Italian meringue, served with fruit compote

### **Salted Caramel Chocolate Fondant £7.50 (V)**

A signature pudding of ours - Homemade Chocolate Fondant with Salted Caramel centre and served with Vanilla Ice cream

### **Affogato £4 (V) (GF)**

Classic Affogato (Italian for "Drowned") is a scoop of Vanilla Ice Cream Drowned in a shot of Espresso Coffee

### **Why not finish with a Coffee?**

Americano, Cappuccino, Espresso, Latte. All £1.95

Or a Liqueur Coffee for £4.95

**SPECIAL OFFER**

## **WEDNESDAY WINE AND DINE**

# **£35 for two people**

**10oz Rump Steak with all the trimmings or Moules Marinière  
and a large glass of house red or white wine per person**

*We are open Wednesday to Saturday evenings, 6:30pm-8:30pm  
and for Sunday Lunch from 12:00-2:30pm*

*To book a table please call the catering team on 01654 767493 ext 3*

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