



Welcome to the Proper Gander where we cook all dishes to order using fresh ingredients from as close by as possible.

STARTERS

Black pudding on buttered leeks and topped with Welsh onion marmalade
£7

Medley of mushrooms in garlic and cream with a warmed Ciabatta roll
£7

Melon and Parma Ham salad
£7

Bowl of fresh live Menai mussels in a white wine, garlic and cream sauce
£8

Fresh local (Tywyn or Aberdyfi) crab with a garlic mayo dip and a rocket and basil salad
£9

Trio of Fresh Menai king scallops on samphire with a Welsh chilli jam drizzle
£9

Half or whole Aberdyfi dressed lobster with wild rocket, samphire and a garlic mayo

Price is dependent on weight

Pate; Please ask to see which pate is being served tonight, served with assorted biscuits and Chilli jam
£7

Selection of wet cured Welsh lamb, mutton and beef from Gwella Farm, Aberystwyth. Served with olives and chutney and crusty bread.
£9

Land menu

Welsh Steaks: 8oz Sirloin Steak with sautéed potatoes, courgettes and an onion and tomato salad. £16

Or an 8oz Rib Eye Steak. £17

Why not add 3 King prawns in a garlic butter for a Surf and Turf?

£4 supplement.

Baked Chicken Y Fenni: Chicken breast filled with Y Fenni cheese, wrapped in bacon and roasted in the oven, served with mini roasted potatoes, green vegetables and a tarragon, leek and cream sauce.

£14

Lamb Adobo a Patagonian dish where an 8oz Welsh lamb steak is stuffed with fresh parsley, onions, garlic, oregano and porcini mushrooms, wrapped in pancetta and baked in the oven and served with roasted vegetables, creamy mash and a Chimchurri sauce.

£17

Very "sloooooowly" cooked Welsh Pork belly with a sweet potato puree, spring greens, sautéed potatoes and an apple and calvados sauce.

£15

Duo or Trio (dependent on weight) of Harissa glazed Welsh lamb chops on Moroccan spiced roasted vegetable giant cous cous with pomegranate and rose petals.

£16

Duo or trio (dependant on weight) of Welsh lamb chops in a wholegrain mustard and honey glaze served with mini roasted potatoes and seasonal green vegetables

£16

Sea Menu

The Fish dishes we offer will be dependent on availability and prices will be dictated by market forces. At present the sea bream and sea bass is farmed. The cod is off day boats so as to guarantee freshness.

Fresh Cod fillet with a Miso glaze, carrot and ginger puree, seared asparagus and peppers on a bed of coconut rice.

£17

Sea bream fillets pan fried in a ginger, garlic and chilli butter and served on cracked new potatoes with seasonal green vegetables.

£16

Pan fried Sea bass fillets with Saffron mash, crushed peas with a King prawn bisque

£18

Half or whole Aberdyfi lobster from "Our Endeavour", Dai's boat.
Market and weight price.

Dressed crab from Dai or Peter and Gail in Tywyn, served as a main course with salad and new potatoes.

£12

Bowl of fresh live mussels from Menai via Pwllheli Seafoods, served in a white wine, garlic and cream sauce with Ciabatta to dunk!, served as a main course

£12

Trio of King scallops from Menai, beautifully plump and sweet, on samphire and drizzled with welsh chilli jam

£9