

FRESH HOMEMADE PIZZA

From 12pm

HAND STRETCHED AND STONE BAKED

We create our unique light and crisp sourdough with a fermentation process that takes over 48 hours. We use an Italian type '0' flour. All of our pizzas are topped with our homemade rich Tomato and Basil sauce and 100% Fior di Latte Mozzarella.

12" Artisan Gluten Free pizza bases are available but please note that we handle wheat flour! 2.00

Swap to Vegan Mozzarella on any of our pizzas at no extra cost!

GELERT  
Homemade Tomato Sauce, Fior di Latte Mozzarella and Fresh Basil 12.00

YR WYDDFA  
Free-range Treally Farm Pepperoni and Ndjua Chorizo, Snowdonia Red Devil Cheese, Fresh Chillies and Hot Sauce.  
Swap to vegan pepperoni 15.20

ERYRI  
Welsh Blue, Snowdonia Smoked Cheddar, Anglesey Feta, Fior di Latte Mozzarella and Fresh Basil 14.20

ARAN  
Eryri Mushrooms, Herby Roasted Vegetables and Snowdonia Green Thunder Cheese 14.20

HEBOG  
Cajun Spiced Chicken, Snowdonia Smoked Cheddar, Sweetcorn and Barbeque Sauce.  
Swap Chicken for vegan BBQ Oumph 14.70

Y GOEDWIG  
Eryri Mushrooms, Welsh Blue, Chillies and Snowdonia Truffle Trove Cheese 14.70

GWYNANT  
Free-range Ndjua Chorizo, Herby Roasted Vegetables, Anglesey Feta, Fresh Rocket and Hilltop Honey 14.70

LLYWELYN  
Cajun Spiced Chicken, Free-range Treally Farm Pepperoni, Baked Ham and Hot Sauce 15.20

CNIGHT  
Eryri Mushrooms and Baked Ham, Homemade Tomato Sauce and Fior di Latte Mozzarella 14.20

Y DDRAIG GOCH  
Caeau Gwynion Lamb, Anglesey Feta and Mint Sauce 14.70



A local family run business supporting the community and Welsh suppliers through delicious, freshly made quality ice cream and pizza.

ADDITIONAL TOPPINGS

- MEAT: Pepperoni, Baked Ham, Cajun Spiced Chicken, Ndjua Chorizo, Caeau Gwynion Lamb 2.50
- MUSHROOMS & MEAT ALTERNATIVES: Eryri Mushrooms, Vegan Pepperoni, BBQ Oumph 2.50
- CHEESE: Welsh Blue, Snowdonia Smoked Cheddar, Extra Mozzarella, Anglesey Feta 2.00
- VEG: Red Onion, Pineapple, Chillies, Sweetcorn, Garlic, Black Olives, Rocket, Herby Roasted Vegetables 1.20

SOMETHING DIFFERENT

- BEEF BURGER: Welsh Beef patty encased in our homemade sourdough, filled with Welsh Onion Marmalade and Welsh Cheddar. Served with Chips 15.00
- LAMB BURGER: Two Caeau Gwynion Lamb patties encased in our homemade sourdough, filled with Anglesey Feta, Mozzarella and Mint Sauce. Served with Chips 15.00
- OUMPH BURGER: Oumph patty encased in our homemade sourdough, filled with Welsh Onion Marmalade and Vegan Cheese. Served with Chips 15.00
- MAC N CHEESE: Macaroni pasta in a homemade Welsh Cheddar and Leek sauce, topped with a Herby Snowdonia Green Thunder Cheese Crumb. Served with our own Garlic Flat Bread 15.00
- HOUSE SALAD: Choose from our Deli Bar Selection 10.00

SIDES

- RUSTIC CHIPS 4.00
- GARLIC FLATBREAD: Hand stretched stone baked Sourdough, Extra Virgin Olive Oil, Garlic, Oregano, and Halen Môn Sea Salt. Add Mozzarella or Hummus (+£2.00) 6.30
- OLIVES: Mixed Marinated Olives 4.70
- SIDE SALAD: Choose a Side Salad from our Deli Bar Selection 6.30
- HOMEMADE COLESLAW 4.00

MINI MOUNTAINEERS

- Includes a Children's Cone of Glaslyn Ice Cream or a Juice Carton
- MINI GELERT: Tomato sauce and Mozzarella with two toppings of your choice 7.90
- MINI MAC N CHEESE: Macaroni Pasta with a Cheese and Leek sauce 7.90
- CHICKEN GOUJONS and a Portion of Chips 7.90



SCAN THE QR CODE TO FIND OUT ABOUT....

- WHAT MAKES OUR PIZZA AND ICE CREAM SO SPECIAL
- HOW TO CLICK AND COLLECT AND ALSO VIEW OUR EXCLUSIVE ONLINE COMBOS

PANINI

Stone baked Sourdough Panini, hand stretched to order and served with Welsh Crisps.

12pm-3pm

- BERLLAN: Mature Welsh Cheddar, Mozzarella and Welsh Onion Marmalade 7.40
- IDRIS: Cajun Spiced Chicken, Sweetcorn, Mozzarella and Barbeque Sauce 8.40
- RUPERT: Hummus and Herby Roasted Vegetables 7.40
- JOAN: Baked Ham, Welsh Cheddar and Mozzarella 7.80

PIZZA SLICES

Choose a Slice of Pizza from our Deli Bar 4.50

THE GLASLYN EXPERIENCE

Any Pizza and a Double Dish of Glaslyn Ice Cream 20.00



CAKE & BAKES

Visit our Deli Counter to see today's selection of Fresh Cakes and Pastries made by Summit to Savour based here in Beddgelert.



PLEASE SEE OUR SPECIALS BOARD FOR SEASONAL PIZZAS, SALADS AND MORE!



Please visit food.gov.uk/ratings to see our food hygiene rating. If you have any dietary requirements, food allergies or intolerances, please speak to a member of our staff.

- Suitable for Vegans
- Gluten Free
- Suitable for Vegetarians
- Swap to Vegan option

\*\* Anglesey 'Ffetys' Feta is only available from March onwards due to the Goats taking some time off to feed their kids! An alternative delicious feta will be used in this instance.

## ICE CREAM PARLOUR

### DOUBLE CHOCOLATE BROWNIE

Made with Gluten Free flour. Served with Glaslyn's Dairy Vanilla Ice Cream 6.90

### AFFOGATO

Creamy Vanilla Ice Cream with a shot of Espresso and Merlin Welsh Cream Liqueur 7.40

### GLASLYN GLORY SUNDAE

A Mountain of our Award-winning Dairy Vanilla, Chocolate and Salted Caramel Ice Cream, topped with Whipped Cream, Cherries, Sauce and Wafers. 8.40

### SEASONAL SUNDAE

Please ask about our Special Seasonal Sundae!



### GLASLYN ICE CREAM

A dish of our Award-Winning Ice Cream (choose from Dairy Vanilla, Champion's Chocolate, Halen Mon Salted Caramel or Fruit Sorbet (VE)). Add Whipped Cream and Sauce (+£1.00) 3.50 per scoop

## RED WINE

**(VE) FEDELE TERRE SICILIANE ORGANIC, 13.5%**  
Sicily's number one red grape variety, Nero d'Avola is indigenous to the island. Fedele Nero d'Avola has a wonderful structure, yet has soft tannins and is very approachable. Packed with red berry fruit flavours 20.00 750 ml 5.80 175ml

**(VE) TORRE DEL FALASCO VALPOLICELLA, 12.5%**  
Youthful, ruby-cherry in appearance with bright, clean aromas of classic cherry and almond blossom. The wine is best served lightly chilled to enjoy the vibrant black cherry character, which is supported by supple, approachable tannins and a flavoursome finish 25.00 750ml 6.90 175ml

## WHITE WINE

**(VE) ANCORA, PINOT GRIGIO, 12%**  
A fresh, dry white with stone fruit and citrus aromas and lightly spicy notes. Crisp and delicate on the palate with some honeyed fruit balanced by lemony acidity, minerality and a fresh, dry finish 20.00 750 ml 5.80 175ml

**(VE) MONTE SCHIAVO VERDICCHIO CLASSICO AMPHORA, 12.5%**  
Fresh, zesty, citrus aromas with herbal notes and hints of nut and stone fruit. Palate begins with a simple citrus which extends to more white stone fruit and a rounded nutty finish 25.00 750ml 6.90 175ml

## ROSÉ

**(VE) ANCORA, PINOT GRIGIO ROSE, 12%**  
Pale coral pink, this is a dry, fresh and fruity rose with delicate aromas of red berries. Soft and creamy textured, with good intensity of ripe berry and red cherry fruit, and a vibrant finish 20.00 750ml 5.80 175ml

## FIZZ

**(VE) LE DOLCI COLLINE PROSECCO SPUMANTE 11.5%**  
Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish 22.00 750ml 7.70 200ml

## LOCAL CRAFT BEER & CIDER

**(VE) MWSH (LAGER) 4.7% (330ml)**  
A pale, straw-coloured German Kölsch style lager with a gentle passionfruit aroma, a clean, crisp foretaste and a soft, slightly sweet aftertaste with hints of toffee 4.20

**(V) LARGO (PILSNER) 4.5% (330ml)**  
A clean & crisp pilsner. Handcrafted using continental hops and the purest Snowdonia water 4.20

**(VE) GLASLYN (BITTER) 4.2% (500ml)**  
A fine golden award-winning premium bitter brewed with water from the hills of Snowdonia 4.90

**(VE) DARK SIDE OF THE MOOSE (DARK ALE) 4.6% (500ml)**  
An award winning deliciously dark ale brewed with water from the hills of Snowdonia 4.90

**(V) BLODEUWEDD (GOLDEN ALE) 3.6% (500ml)**  
Blodeuwedd, who was created by the wizard Gwion from meadow flowers in the legends of the Mabinogi, is a light, easy drinking golden ale 4.90

**(V) BENDIGEIDFRAN (RED IPA) 5.0% (500ml)**  
Bendigeidfran was the king of the island of Britain in the legends of the Mabinogi, which have their roots in Dyffryn Nantlle. He was a giant of a man, brave and strong, features that reflect in this excellent red IPA. A giant of a beer 4.90

**(V) SEITHENYN (GOLDEN ALE) 4.2% (500ml)**  
A light but flavoursome golden ale brewed in honour of Seithenyn, the legendary Welsh drunkard who forgot to close the sea defences at Cardigan Bay 4.90

**(GF) (VE) NEW WORLD LAGER 0% (330ml)**  
Inspired by the New World Hop varieties from the southern hemisphere, Drop Beer's first alcohol free larger is a punchy Indian Pale Larger, sweet note of honey, biscuit, and toasted malts balance strong hop notes of lemon, lime and candied mandarin 3.70

**(VE) PERLLAN Y FRO APPLE AND RHUBARB CIDER 7.5% (500ml)**  
From the village of Waunfawr, this local award-winning craft cider is brewed using local apples donated by the community. 50p from every bottle sold at Glaslyn will be donated back to Antur Waunfawr, a leading social enterprise that provides work and training for individuals with learning difficulties in their community. 5.20

**(VE) PANT DU CIDER (MEDIUM DRY) 4.9% (500ml)**  
Dry cider pressed from traditional cider apples and Welsh variety apples. The result is a pure craft cider, fresh and fruity, full of apple taste. This lightly sparkling cider is a gorgeous golden colour with citrusy honey notes. Smooth on the palate and easy to drink 5.20

## COCKTAILS

**SNOWDONIA GIN & TONIC**  
Choose from Dry, Bara Brith or Wild Fruit 6.50

**DARK & STORMY**  
Welsh Spiced Rum, Ginger Beer and fresh Lime 6.50

**FROZEN SORBET DAIQUIRI**  
Cole's Carmarthen White Rum, Sorbet of the Day, and fresh Lime 8.00

**ESPRESSO MARTINI**  
Vodka, Merlin Welsh Cream Liqueur and a shot of Espresso 8.00

## SHAKES & ICED COFFEE

**ICE CREAM SHAKES**  
Thick shakes made with two scoops of our Award-Winning Ice Cream (Vanilla, Chocolate or Salted Caramel), topped with Whipped Cream and Sauce 5.70

**(VE) SORBET' SMOOTHIE**  
Two scoops of our Sorbet of the day blended with Fruit Juice 5.70

**ICED COFFEE**  
A blend of Coffee, two scoops of our Award-Winning Vanilla Ice Cream, and a splash of Milk, topped with Whipped Cream and a dusting of Cocoa 5.70

## HOT DRINKS

We use Poblado Coffee – ethical from grower to grind

**CAFÉ LATTE** 3.30  
**AMERICANO** 3.00  
**CAPPUCCINO** 3.30  
**FLAT WHITE** 3.20  
**ESPRESSO** 2.50  
**GLASLYN HOT CHOCOLATE** 3.70  
**MOCHA** 3.90  
**FLAVOURED SYRUPS** 0.50  
**WELSH BREAKFAST TEA** 2.20  
**WELSH BREW INFUSIONS** 2.30

## COLD DRINKS

**STILL OR SPARKLING WATER** 1.50  
**FRUIT JUICE** 2.00  
**KID'S JUICE CARTON** 1.50  
**PEPSI** 2.20  
**PEPSI MAX** 2.00  
**7 UP** 2.20  
**SAN PELLEGRINO** 2.30  
**GINGER BEER** 3.20  
**ELDERFLOWER PRESSE** 3.20



### DID YOU KNOW?

We are a **Carbon Negative** company. Visit our website to find out more