

# High-flying cuisine in cosy local tavern

## tastetest

Lowri Rees at The Eagles Inn, Llanuwchllyn

**I**RARELY have a chance to slap on a bit of make-up and slip in to something rather more sophisticated than a pair of jogging pants and a sloppy jumper these days, due to my hectic lifestyle with three kids. But last Sunday evening was a night out, a chance to switch off and enjoy a meal at our very own local.

The Eagles Inn in Llanuwchllyn has always been noted as the ideal local, a warm friendly Welsh tavern in the centre of the village. You are always welcomed by an open fire, and to see the traditional slate floor is worth a visit on its own.

Even though the Eagles is only two miles from our home, it's a rare occasion for us to dine out at the local pub. But its food has always been complimented by friends who eat there regularly.

The menu offers choices of meat, fish and vegetarian options, all freshly prepared from mostly local produce.

The wine list is minimal, but I hate pondering over long lists, even though I must admit I regard myself as a bit of a connoisseur.

Usually a Sunday evening is very busy at the Eagles but as we were unusually late at 9pm it was quieter, and we chose a table by the window. The view is amazing of the mountains that surround Bala's own lake, Llyn Tegid.

The dining room is at the rear, and we ventured in through the bar and ordered a few drinks to accompany us whilst we were pondering over the menu.

I decided on the prawn cocktail served with brown bread and butter, a favourite whilst out dining as I cannot master the sauce in my own kitchen.

Gwyn decided on the homemade chicken liver, brandy and herb cream pate served with toast and a salad garnish.

We chose a bottle of Oliver & Greg's Merlot, a voluptuous, soft



You're sure of a warm Welsh welcome at The Eagles Inn in Llanuwchllyn

Picture: ROBERT PARRY JONES

and lingering, up-front, juicy fruity wine, beautiful!

I tucked in to the prawns immediately as the plate touched the table, enjoying every mouthful.

The starters were generous, tasty, homemade and well presented.

As I finished the prawns my fork found its way in to Gwyn's starter – the pate melted in the mouth and the taste was exceptional.

Next up were the mains –

Gwyn usually decides on a fish dish for his main, but that evening he decided to be adventurous and went for the 8oz rib eye steak with Perl las cheese melted on top, and garnished with onion rings, mushroom and tomato.

A bit of a chicken fan I decided on the fresh chicken breast fillet pan fried with white wine and mushroom sauce.

The main meal was served with new potatoes, cauliflower and broccoli smothered in

cheese sauce, and red pickled cabbage.

Even though I was full and couldn't imagine eating another mouthful. I was already scanning the dessert menu.

Gwyn decided on the fruit salad, and I ordered the raspberry romanoff. The desserts arrived looking positively amazing – mine was huge mixture of meringue, raspberries and cream served up in bowl. Though Gwyn finished his fruit salad, I just couldn't manage to eat all mine.

The food is superb – perfectly cooked and presented, and plentiful. The staff are all local and were pleasant and accommodating.

We paid our bill and retired to the bar for a night cap before venturing home. The bar has a great atmosphere, and is always the place for a good night out.

## the bill

prawn cocktail	£4.25
pate	£4.25
chicken in white wine and mushroom sauce	£7.75
rib eye steak	£8.90
raspberry romanoff	£3.25
fruit salad	£3.25
Oliver & Greg Merlot	£11.95
total	£43.60

## the facts

**open** noon-2.30pm (April-Oct) plus 6.30-9.30pm daily. Booking advised at weekends  
**food** homemade and tasty  
**surroundings** amazing views  
**service** impeccable  
**disabled access** Ramps, but no toilet  
**overall** worth a visit

● The Eagles Inn, Llanuwchllyn, Bala, Gwynedd  
 01678 540278  
 www.eaglesinnbala.co.uk

## fooddiary

**Glasfryn Parc Farmers Market** Pwllheli, Gwynedd. Today, 10am-4pm. Details Amanda Thomas 01766 810 044

**Ffrith Beach Market** Prestatyn. Every Saturday and Thursday, 9am-5pm. Details Glynn Donaldson on 07813 731589

**Conwy Farmers Market** RSPB Nature reserve, Llandudno Junction. Wednesday, 9am-2pm. Details Charlotte Stretton 01492 584 091

**Oswestry Country Market** Memorial Hall. Every Wednesday. 8.30am-1pm. Details Gen Jones 01691 653471

**Country Market** Free Library, Dolgellau. Every Thursday, 9.15am-11.45am. Details 01341 422888

**Colwyn Bay Farmers Market** Thursdays, Bay View shopping centre, 9am-3pm. Details Tudor Jones on 01492 680209

**Llangefni Country Market** Royal British Legion Hall. Every Thursday, 8.30am-1pm

**Ruthin Country Market** Market Hall. Every Friday, 9.15am-12.15pm. Details 01824 702632

**Rhos on Sea Country Market** Methodist Church Hall every Friday 10am-noon. Details Brenda Otter 01492 515967

**Trefriw Country Market Village Hall** Every Friday 10am-noon. Details Sheila Dillon 01492 640994

**Ruthin Produce Market** Old Gaol Courtyard, St Peters Square. Saturday May 31, 10am-3pm. Details Bob Costain 07798 914 721

● Send your food events to featureswales@dailypost.co.uk or the address printed on page 2 of the main paper