



Groes News



The Groes has had an AA Rosette for food since 1994



Since 1400AD!

New line up at the old Inn

Mark Williams (right), the new head chef at the 16th Century Groes Inn, near Conwy, has strong feelings about food. "It's got to be fresh, seasonal and from the best local suppliers," says the Bangor born 33-year-old, who has twice cooked for the Queen.

"I can't find better ingredients than here on our doorstep in North Wales, so why should I look anywhere else?"

"We have got the best butcher in the country with Edwards of Conwy, for example. We have fantastic organic lamb from Bryn Dowski,

get seafood fresh from a wild salmon from one of used to net fish from the

experience working with pub has left him with a sourcing locally is always using ingredients centrally. his own team, in his own buying in ready-made

issues.

Groes Inn owner Justin Humphreys said: "We totally agree with Mark's approach to food and have built our strongest ever kitchen team around him. Every one is a specialist and extremely good at what they do.

"They cook virtually everything we serve from scratch, so pretty much the only thing we buy in is pasta – and we source that from a specialist Italian supplier."

Mark himself trained at Llandrillo College and most recently spent five years working as a 'roving chef' with the Brunning and Price group. He previously worked at the Fat Cat in Llandudno and the St David's Park Hotel at Ewloe. He was voted North Wales Chef of the Year in 1996 and has cooked for the Queen at the Chelsea Flower Show and Henley Regatta.

The Groes Inn's second chef is Lewis



New head chef Mark Williams (right) leads the Groes Inn team of (from left): Selwyn Evans, Danny Tipton, Lewis Williams, Andrew Sheridan and Marek Korniak.

Williams (26) from Anglesey. He has also cooked at the Pen y Bryn, together with the St George's Hotel, Llandudno, Henllys Hall and the Bulkeley Hotel, Beaumaris and Seiont Manor, Llanrug. In 2001, he took time out to travel and cook in New Zealand.

The kitchen also has three chefs de partie. Andrew Sheridan specialises in sweets and deserts. Selwyn Evans focuses on baking and pastries. Marek Korniak is an expert in ice creams and starters. And Danny Tipton completes the team as commis chef and trainee.

Justin said: "The Groes has been a licensed house for well over 400 years, so as an independent family business, we are passionate about keeping the best inn traditions alive.

"Above all, that means using the best locally sourced ingredients, freshly cooked on the premises, to give our customers a real flavour of the Conwy Valley."



An evening of fine wine and food

On Friday 26th September we have planned a special evening!

A collaboration between our chef Mark and our expert wine supplier Alex Gittins of Majestic Wines has resulted in an exciting menu accompanied by wines designed to perfectly enhance the flavours of the finest ingredients. Alex will be on hand to explain his choices and reasons for matching each course with a different glass of wine.

With dishes such as Conwy mussel chowder, and main courses of local lamb and beef, this is sure to be a popular event, places will be limited so we recommend early booking particularly for accommodation.

Special offer at 14



For a limited time we are pleased to offer our luxury cottage in the heart of historic Conwy at the special price of £150 per night for two.

"Forget everything you know about holiday lets and self catering cottages, fourteen is from another universe, lovingly designed for couples who appreciate quality"

Conwy Feast is coming

25-26 October sees this year's Conwy Feast, showcasing the best that Wales has to offer. A festival of tastes and talents from around our country, highly recommended. See www.conwyfeast.co.uk for full details.

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Special Autumn Break

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Please call for availability and full details.

