



### While you wait

Porth Eirias soda bread & butter £5

Mixed nuts £4

### Starters

Salt & pepper squid, spring onion, mint, lime mayonnaise	8
Caesar salad, parmesan, white anchovies	8
Pea & mint soup, crème fraiche, pea pesto, sourdough (n) (v)	7
Mussels, garlic, shallot, sourdough	main 20 / Starter 10
Cured Ham, cantaloupe melon, herbs (gf)	8
Roasted prawns, garlic, chilli (gf)	10
Smoked mackerel pate, potato salad, horseradish, sourdough	9

### Main

Daily catch fish fingers, fries, crushed peas & tartar sauce	17
Whole Plaice, garlic and herb butter, fennel salad (gf)	23
8oz Welsh rib eye steak, herb butter, mushrooms, fries (gf)	26
Roast Organic salmon, summer minestrone, cured ham	18
Crab claw linguini, ginger, chili & spring onion	19
Pappardelle, basil pesto, pickled mushroom (n) (v)	15
Porth Eirias Fish pie for 2	34

### Sides

Garden new potatoes, herb butter	4
Gem lettuce, mint, spring onion, house dressing	3
Bistro fries (gf)	4
Seasonal garden vegetables	3

(gf) gluten free (v) vegetarian (n) nuts

Please ask staff for any allergen or intolerance information before you order.

Head Chef David Parry / Restaurant manager Levi Carlisle

\*menu is subject to last minute changes