



While you wait

Soda bread & butter £5 / Olives 4 / Nuts 4

Starters

Pea & mint soup, crème fraiche, sourdough (v)	6
Roasted prawns, garlic, chilli & seaweed mayonnaise (gf)	9
Heritage tomatoes, local curd, basil, Balsamic dressing (v)(gf)	7
Mussels, white wine, garlic, shallots, cream (gf)	8/16
Cured Salmon, avocado and wasabi puree, cucumber (gf)	9
Salt & pepper squid, spring onion, mint, lime mayonnaise	7
Mackerel, chervil mayonnaise, pine nut & apple dressing (gf)	8
Chicken parfait, fruit chutney, sourdough	9

Mains

Porth Eirias fish pie (for 2)	30
Smoked haddock, crushed potatoes, poached egg, butter sauce (gf)	16
Daily catch fish fingers, fries, crushed peas & tartar sauce	15
Braised beef cheek, creamed mash, garden vegetables, duxelle (gf)	22
Confit pork belly, white bean cassoulet, apple, sage (gf)	16
Roast cod, pearl barley, smoked bacon, mushrooms	18
Sage gnocchi, curd, garden vegetables (v)	15
Pea, broad bean & mint risotto (v)(gf)	14

Sides

Garden new potatoes, herb butter	3
Bistro fries	3
Seasonal garden vegetables	3
Mixed leaf salad, house dressing	3

(gf) gluten free (v) vegetarian

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

Head Chef John Wynne / Restaurant manager Levi Carlisle