



While you wait

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

Starters

Celeriac velouté, mushroom, chervil, sourdough (v)	6
Roasted prawns, garlic, chilli & seaweed mayonnaise (gf)	9
Cauliflower, pear, raisin & Perl Las (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
Sea Bream, chervil mayonnaise, pine nut & apple dressing	8
Welsh beef croquette, mushroom, pickled radish	9

Mains

Porth Eirias fish pie (for 2)	30
Crab claw linguine, ginger, chilli & spring onion	16
Smoked haddock, crushed potatoes, poached egg, butter sauce (gf)	16
Daily catch fish fingers, fries, crushed peas & tartar sauce	15
Welsh Rib eye, boulangere, mushrooms, horseradish (gf)	22
Confit duck leg, lentils, cabbage, orange (gf)	16
Roast Salmon, mushroom, leek, shrimp (gf)	18
Chestnut rösti, creamed spinach, parsnip (gf) (v) (n)	15
Butternut risotto, poached egg, pumpkin seeds (v) (gf)	14

Sides

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

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

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

Head Chef Aaron Broster / Restaurant manager Levi Carlisle