



While you wait

Soda bread & butter £5 / Olives 4

Starters

Heritage tomato salad, goats curd, toasted seeds, basil (gf) (v)	8
Smoked salmon, cucumber gazpacho, apple (gf)	9
Salt & pepper squid, spring onion, mint, lime mayonnaise	7
Roasted prawns, garlic, chilli (gf)	9
Fishcake, brown shrimp, noisette dressing	8
Ham hock terrine, apricot, sourdough	8
Mussels, white wine, garlic, shallots, cream	8/16

Main

Porth Eirias fish pie (for two)	30
Smoked haddock, crushed potatoes, poached egg, butter sauce (gf)	16
Daily catch fish fingers, fries, crushed peas & tartar sauce	16
Welsh rib eye steak, herb butter, mushrooms, fries (gf)	24
Crab claw linguini, ginger, chili & spring onion	17
Red mullet, lemon & rosemary potatoes, tomato, olive (gf)	18
Gnocchi, piperade, parmesan, basil (v) (gf)	15
Summer vegetable & mint risotto (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

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

Head Chef Aaron Broster / Restaurant manager Levi Carlisle