



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
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	8
Ham hock terrine, pickled vegetables, apple, sourdough	9

Mains

Porth Eirias fish pie (for 2)	30
Porth Eirias 8oz burger, brioche, fries, coleslaw	14
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
Whole plaice, mushroom, leek, shrimp (gf)	18
Crispy Polenta, broad beans, spring onions, tomato dressing (v)	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

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

Head Chef Aaron Broster / Restaurant manager Levi Carlisle