



While you wait

Porth Eirias Soda bread & butter £5

Trealy farm charcuterie £4

Mixed olives £4

Starters

Salt and pepper squid, spring onion, mint, lime mayonnaise	7.9
Ham hock, piccalilli, apple, soda bread crouton	6.9
Crab rarebit, white crab salad, stout and onion sourdough	9.5
Heritage beetroot tart, potato and cheese mousse, apple (v)	8.9
Roast prawns, chilli butter, bloody Mary ketchup	10
Torched mackerel, fennel jam, horseradish crème fraiche, cucumber (gf)	8.9

Main

Crab claw linguini, ginger, chili & spring onion	20.5
Daily catch fish fingers, fries, crushed peas & tartar sauce	17.5
Whole plaice, beurre noisette, capers, cucumber, lemon (gf)	22.5
Pork chop, salsa verde, pickled mushroom, tenderstem broccoli	23.9
Roast monkfish tail, warm tartar sauce, fishcake	22.5
Potato gnocchi, wild mushrooms, walnut pesto (v) (n)	18.9
Porth Eirias Fish Pie for 2 (gf)	35.5

Sides

Garden new potatoes, herb butter (gf)	4.3
Caesar salad, anchovy, soda bread crouton	3.9
Bistro fries Pierre Koffmann (gf)	4.1
Seasonal garden vegetables	4.3

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

Head Chef David Parry / Restaurant Manager Kyle Brown

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

Our prices do not include service. If you wish to leave a gratuity, please ask your waiter

Bryn's kitchen available

Honey, pear chutney, tomato ketchup, lemon curd, raspberry & lime jam, salad dressing.