



While you wait

Porth Eirias Soda bread & butter £5

Mixed olives £4 / Mixed nuts £4

Starters

Salt and pepper squid, spring onion, mint, lime mayonnaise	8
Crab cake, herb mayonnaise, pickled mushroom	9
Heritage Tomato & feta salad, balsamic dressing (v) (gf)	8
Cured Welsh Ham, cantaloupe melon, herbs (gf)	8
Roast prawns, chilli butter, bloody Mary ketchup (gf)	10
Smoked mackerel pate, new potato, horseradish, sourdough	8

Main

Daily catch fish fingers, fries, crushed peas & tartar sauce	17
Whole Plaice, pine nut dressing, salted grapes (n) (gf)	26
8oz sirloin steak, charred broccoli, Porth Eirias butter, fries (gf)	26
Pan fried sea bream, white beans & basil pesto (n) (gf)	18
Crab claw linguini, ginger, chili & spring onion	19
Halloumi cheese, field mushroom, basil pesto, & white beans (v) (n) (gf)	17
Porth Eirias Fish pie for 2	34

Sides

Garden new potatoes, herb butter (gf)	4
Gem lettuce, mint, spring onion, house dressing (gf)	4
Bistro fries (gf)	4
Seasonal garden vegetables	4

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

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

Head Chef David Parry / Restaurant manager Levi Carlisle

*menu is subject to last minute changes