



### While you wait

Porth Eirias Soda bread & butter £5

Trealy farm charcuterie £4

Mixed olives £4

### Starters

Salt and pepper coley, spring onion, mint, lime mayonnaise	7.9
Ham hock, piccalilli, apple, soda bread crouton	6.9
Gin cured salmon, gin and tonic jelly, preserved lemon, cucumber (gf)	9.5
Heritage tomato, Welsh feta, smoked almonds, (n) (v) (gf)	8.9
Roast prawns, chilli butter, bloody Mary ketchup (gf)	10
Smoked mackerel Scotch egg, caramelised apple puree, celeriac	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)	19.9
Corn fed chicken breast, boulangerie potato, broad beans, peas (gf)	23.9
John Dory, curried butter beans, Menai mussels (gf)	22.5
Twice baked cheese soufflé, leek fondue, citrus salad (gf) (v)	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.