



Easter Sunday lunch 12-2.30pm

Porth Eirias soda bread & snacks

Starters

Salt and pepper squid, spring onion, mint, lime mayonnaise

Roast prawns, chilli butter, bloody Mary ketchup (gf)

Crab rarebit, white crab salad, stout and onion sourdough

Curried Menai mussels, confit potato, saag aloo, lime (gf)

Bryn's Welsh pedigree beef croquette, celeriac remoulade, pickled walnut (n)

Cauliflower cheese tart, shallot jam, pickled shimeji's, spiced almonds (vg) (n)

Mains

Crab claw linguine, ginger, chilli & spring onion

Daily catch fish fingers, fries, crushed peas & tartar sauce

Whole plaice, beurre noisette, capers, cucumber, lemon (gf)

Smoked haddock, crushed new potato, poached egg, champagne beurre blanc (gf)

Twice baked cheese souffle, leek fondue, green salad (gf) (v)

Welsh lamb rump, spring ratatouille, olive, basil (gf)

Roast chicken, roast potatoes, seasonal veg, jus

Dessert

Porth Eirias baked Alaska (gf)

Bay leaf crème brulee, almond shortbread (n)

Poblado coffee crème caramel, coconut, dark chocolate and coconut biscotti (vg)

Chocolate marquis, caramelised banana, passion fruit ice cream (gf)

Selection of Welsh cheese, pear chutney, crackers

3 course £40

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

Head Chef David Parry / Bistro 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