



Fathers day set menu June 18th 2023

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

Crab cake, herb mayonnaise, pickled mushroom

Pea and mint soup, crème fraîche, pea pesto, sourdough (n)

Confit lamb breast, aubergine, yoghurt (gf)

Smoked mackerel pate, new potato, horseradish, sourdough

Mussels, shallots, garlic, sourdough

Main

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

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

Crab claw linguine, ginger, chilli & spring onion

Sage gnocchi, kale pesto, tomato & charred spring onion (v) (gf) (n)

Mussels, shallot, garlic, sourdough

Sunday roast, garden veg, roast potatoes, jus

8oz Sirloin steak, charred broccoli, Porth Eirias butter, fries (gf) (supplement £6)

Desserts

Porth Eirias baked Alaska (gf)

Crème Brûlée, orange and apricot (gf)

Chocolate tart, tiramisu crème, amaretti biscuit (gf) (n)

Lemon parfait, berry gel, merangue (gf)

2 course- £28 / 3 course- £34

Sides

Garden new potatoes, herb butter (gf) £4

Gem lettuce, mint, spring onion, house dressing (gf) £3

Bistro fries (gf) £4

Seasonal garden vegetables £3

(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