



While you wait

Porth Eirias Soda bread & cultured butter £5

Trealy farm charcuterie £4

Mixed olives £4

Starters

Salt and pepper squid, spring onion, mint, lime mayonnaise	7.9
Bryn's Welsh pedigree beef croquette, celeriac remoulade, pickled walnut (n)	7.7
Crab rarebit, white crab salad, stout and onion sourdough	9.5
Cauliflower cheese tart, shallot jam, pickled shimeji's, spiced almonds (ve)(n)	8.9
Roast prawns, chilli butter, bloody Mary ketchup	10
Gin cured salmon, gin and tonic jelly, preserved lemon, cucumber chutney (gf)	9.0

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
Slow cooked pedigree Welsh black beef, pappardelle, mushroom, horseradish	23.9
Smoked haddock, crushed new potato, poached egg, champagne velouté (gf)	22.0
Twice baked cheese souffle, leek fondue, chestnut & onion salad (gf) (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 Veg	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.