



While you wait

Olives 4 / Nuts 4 / Bread & butter or welsh rapeseed oil, balsamic vinegar 3

Starters

Parsnip & sage velouté, perl las, apple, sourdough (v)	6
Roasted prawns, garlic, chilli & seaweed mayonnaise (gf)	9
Beetroot, goats curd, basil (v)(gf)	7
Chicken parfait, fruit chutney, sourdough	9
Cured salmon, horseradish, cucumber, wild rice (gf)	9
Salt & pepper squid, spring onion, mint, lime mayonnaise	7
Local mussels, white wine, garlic, shallots, cream	8/16
Beef, mushroom, shallots, salt baked celeriac (gf)	8

Mains

Porth Eirias fish pie (for 2)	30
Porth Eirias 8oz burger, brioche bun, fries & coleslaw	14
Smoked haddock, crushed potatoes, poached egg, butter sauce	16
Daily catch fish fingers, fries, crushed peas & tartar sauce	15
Braised beef cheek, creamed mash, garden vegetables, duxelle (gf)	22
Pork, white bean cassoulet, apple, sage (gf)	16
Roast cod, pearl barley, smoked bacon, mushrooms	18
Sage gnocchi, curd, garden vegetables (v)	15
Wild mushroom & artichoke risotto, parmesan (v)(gf)	14

Sides

Garden new potatoes, herb butter	3
Bistro fries	3
Seasonal garden vegetables	3
Mixed leaf salad, house dressing	3

(gf) gluten free (v) vegetarian

We are happy to provide you with any allergen information you may need.

Head Chef John Wynne / Restaurant manager Levi Carlisle