



While you wait

Porth Eirias Soda bread & butter £5

Mixed olives £4 / Mixed nuts £4

Starters

Tempura coley, spring onion, mint, lime mayonnaise	8
Smoked haddock fishcake, black pudding, tartar sauce	8
Mushroom parfait, apple & pear chutney, sourdough (v)	8
Ham hock terrine, fruit chutney, soda bread	9
Roast prawns, garlic, chilli (gf)	9
Smoked eel, roasted cauliflower, mustard dressing (gf)	8

Main

Daily catch fish fingers, fries, crushed peas & tartar sauce	17
Roast cod, brown shrimp, beurre noisette, cucumber (gf)	24
Welsh Beef Pie, Garden Vegetables (gf)	19
Smoked haddock, crushed potato, poached egg, beurre Blanc (gf)	18
Crab claw linguini, ginger, chili & spring onion	19
Wild mushroom risotto, parmesan, truffle (gf)	18
Porth Eirias Fish pie for 2	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

*menu is subject to last minute changes