



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	8
Crab cake, herb mayonnaise, pickled mushroom	9
Mushroom parfait, pear chutney, sourdough (v)	8
Ham hock terrine, apple purée, soda bread	8
Roast prawns, chilli butter, bloody Mary ketchup (gf)	10
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
8oz sirloin steak, charred broccoli, porth eirias butter, fries (gf)	26
Smoked haddock, crushed potato, poached egg, beurre Blanc (gf)	18
Crab claw linguini, ginger, chili & spring onion	19
Gnocchi, kale pesto, glazed beetroot, pickled shallot (gf) (v) (n)	17
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