



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
Carmarthen cured ham, burrata, wild garlic pesto, pumpkin seeds(gf)	8.8
Crab rarebit, white crab salad, stout and onion sourdough	9.5
Cauliflower cheese tart, shallot jam, pickled shimeji's, spiced almonds (vg) (n)	8.9
Roast prawns, chilli butter, bloody Mary ketchup	10.2
Curried Menai mussels, confit potato, saag aloo, lime (gf)	9.2

Main

Crab claw linguini, ginger, chili & spring onion	22.5
Daily catch fish fingers, fries, crushed peas & tartar sauce	18.5
Whole plaice, beurre noisette, capers, cucumber, lemon (gf)	24.5
Welsh lamb rump, spring ratatouille, basil, olives (gf)	25.9
Smoked haddock, crushed new potato, poached egg, champagne velouté (gf)	22.5
Twice baked cheese souffle, leek fondue, chestnut & onion salad (gf) (v) (n)	18.9
Porth Eirias Fish Pie for 2 (gf)	36.5

Sides

Garden new potatoes, herb butter (gf)	4.4
Caesar salad, anchovy, soda bread crouton	4.1
Bistro fries Pierre Koffmann (gf)	4.1
Seasonal Veg	4.3

(gf) gluten free (v) vegetarian (n) nuts (vg) vegan

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.