



While you wait

Soda bread & butter £5 / Olives 4

Starters

Roast cauliflower, celeriac, sultanas, Caerffili cheese (v) (gf)	8
Cured salmon, artichoke, avocado, lime (gf)	9
Salt & pepper squid, spring onion, mint, lime mayonnaise	8
Roasted prawns, garlic, chilli (gf)	9
Garden squash soup, poached egg, sourdough (v)	7
Ham hock terrine, fruit chutney, sourdough	8
Grilled mackerel, celeriac remoulade, pickled beetroot (gf)	7

Main

Porth Eirias fish pie (for two)	34
Daily catch fish fingers, fries, crushed peas & tartar sauce	17
Smoked haddock, crushed potatoes, poached egg, butter sauce (gf)	18
8oz Welsh rib eye steak, herb butter, mushrooms, fries (gf)	26
Grilled salmon, white beans, fennel (gf)	18
Crab claw linguini, ginger, chili & spring onion	19
Beetroot risotto, granola, goat's curd (v)	16
Roast chicken, pomme purée, sweetcorn, jus (gf)	18

Sides

Garden new potatoes, herb butter	4
Gem lettuce, mint, spring onion, house dressing	3
Bistro fries	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 Aaron Broster / Restaurant manager Levi Carlisle

*menu is subject to last minute changes