



### 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	7
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)	30
Smoked haddock, crushed potatoes, poached egg, butter sauce (gf)	16
Daily catch fish fingers, fries, crushed peas & tartar sauce	16
Welsh rib eye steak, herb butter, mushrooms, fries (gf)	25
Crab claw linguini, ginger, chili & spring onion	17
Grilled salmon, white beans, fennel (gf)	18
Roast chicken, pomme purée, sweetcorn, jus (gf)	18
Beetroot risotto, granola, goat's curd (v)	15

### Sides

Garden new potatoes, herb butter	3
Bistro fries	3
Seasonal garden vegetables	3
Gem lettuce, mint, spring onion, house dressing	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