



While you wait

Porth Eirias soda bread & snacks

Starters

Salt and pepper squid, spring onion, mint, lime mayonnaise

Roast prawns, chilli butter, bloody Mary ketchup (gf)

Crab rarebit, white crab salad, stout and onion sourdough

Gin cured salmon, gin and tonic jelly, preserved lemon, cucumber chutney (gf)

Crispy lamb belly, peas, wild garlic

Wye valley asparagus, soft poached egg, hollandaise (gf) (v)

Mains

Crab claw linguine, ginger, chilli & spring onion

Daily catch fish fingers, fries, crushed peas & tartar sauce

Whole plaice, beurre noisette, capers, cucumber, lemon (gf)

Smoked haddock, crushed new potato, poached egg, mustard beurre blanc (gf)

Twice baked cheese souffle, leek fondue, green salad (gf) (v)

Bryn's Welsh black roast beef, roast potato's, red cabbage, Yorkshire pudding, beef sauce

Dessert

Porth Eirias baked Alaska (gf)

Bay leaf crème brulee, almond shortbread

Vanilla rice pudding, caramelised banana, oat crumb

Dark chocolate delice, vanilla ice cream, candied nuts

Selection of Welsh cheese, pear chutney, crackers

3 course £40

Head Chef David Parry / Bistro Manager Kyle Brown