



While you wait

Bread & butter £5

Mixed olives £4 / Mixed nuts £4

Starters

Salt & pepper squid, spring onion, mint, lime mayonnaise	8
Smoked haddock fishcake, black pudding, tartar sauce	8
Butternut squash soup, poached egg, granola (n) (v)	8
Mussels, garlic, shallot, sourdough	main 20 / Starter 10
Cured Ham, celeriac remoulade, Welsh truffle (gf)	11
Roasted prawns, garlic, chilli (gf)	10
Smoked eel, roasted cauliflower, mustard dressing (gf)	8

Main

Daily catch fish fingers, fries, crushed peas & tartar sauce	17
Plaice, Beurre noisette, brown shrimp, cucumber (gf)	24
8oz Welsh rib eye steak, herb butter, mushrooms, fries (gf)	26
Smoked haddock, crushed new potato, poached egg, beurre blanc sauce (gf)	18
Crab claw linguini, ginger, chili & spring onion	19
Wild mushroom risotto, parmesan, Welsh truffle (gf)	18
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