



### While you wait

Porth Eirias Soda bread & butter £5

Trealy farm charcuterie £4

Mixed olives £4

### Starters

Salt and pepper squid, spring onion, mint, lime mayonnaise	7.9
Ham hock, piccalilli, apple, soda bread crouton	6.9
Gin cured salmon, gin and tonic jelly, preserved lemon, cucumber (gf)	9.5
Heritage tomato, Welsh feta, smoked almonds, (n) (v) (gf)	8.9
Roast prawns, chilli butter, bloody Mary ketchup (gf)	10
Smoked mackerel scotch egg, caramelised apple puree, celeriac	8.9

### Main

Crab claw linguini, ginger, chili & spring onion	19.9
Daily catch fish fingers, fries, crushed peas & tartar sauce	17.5
Whole plaice, beurre noisette, capers, cucumber, lemon (gf)	19.9
Corn fed chicken breast, boulangerie potato, broad peas, peas (gf)	23.9
John dory, curried butter beans, Menai mussels (gf)	22.5
Twice baked cheese soufflé, leek fondue, citrus salad (gf) (v)	18.9
Porth Eirias Fish Pie for 2 (gf)	35.5

### Sides

Garden new potatoes, herb butter (gf)	4.3
Caesar salad, anchovy, soda bread crouton	3.9
Bistro fries Pierre Koffmann (gf)	4.1
seasonal garden vegetables	4.3

(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 Kyle Brown

Our prices do not include service. If you wish to leave a gratuity, please ask your waiter

\*menu can be subject to last minute changes