



While you wait

Porth Eirias Soda bread & butter £5

Mixed olives £4

Starters

Salt and pepper squid, spring onion, mint, lime mayonnaise	8
Leek and potato soup, smoked haddock, sourdough	8
Wild mushroom arancini, olive tapenade, pickled shimeji's	8
Glazed ox cheek, carrot and ginger puree, red onion (gf)	8
Roast prawns, chilli butter, bloody Mary ketchup (gf)	10
Smoked mackerel scotch egg, caramelised apple puree, celeriac	9

Main

Daily catch fish fingers, fries, crushed peas & tartar sauce	17
Roast hake, crushed new potato, pancetta and mushroom dressing (gf)	22
Welsh lamb rump, boulangere potato, broccoli puree, mint jus (gf)	23
Skate wing, beurre noisette, capers, cucumber, lemon (gf)	18
Crab claw linguini, ginger, chili & spring onion	19
Twice baked cheese soufflé, leek fondue, citrus salad (gf)	19
Porth Eirias Fish Pie for 2 (gf)	34

Sides

Garden new potatoes, herb butter (gf)	4
Gem lettuce, mint, spring onion, house dressing (gf)	4
Bistro fries (gf)	4
Seasonal garden vegetables	4

(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

\*menu can be subject to last minute changes