



While you wait

Porth Eirias Soda bread & cultured butter £5

Trealy farm charcuterie £4

Mixed olives £4

Rosemary mixed nuts £3

Starters

Salt and pepper squid, spring onion, mint, lime mayonnaise (gf)	7.9
Ham hock terrine, English mustard mayonnaise, cornichons, sourdough	8.8
Crab rarebit, white crab salad, stout and onion sourdough	9.5
Burrata & peach salad, pumpkin seeds & balsamic dressing (gf)	9.8
Roast prawns, chilli butter, bloody Mary ketchup.	10.2
Roast Scottish scallop, cauliflower puree, pine nut, caper and raisin dressing (gf)	19.5

Main

Crab claw linguini, ginger, chili & spring onion	22.5
Daily catch fish fingers, fries, crushed peas & tartar sauce (gf)	18.5
Whole plaice, beurre noisette, capers, cucumber, lemon (gf)	24.5
Welsh lamb rump, spring ratatouille, basil, olives (gf)	25.9
Sea bream, tomato cous cous, sauce vierge, spiced seeds	22.5
Twice baked cheese souffle, leek fondue, citrus salad (gf) (v) (n)	18.9
Porth Eirias Fish Pie for 2 (gf)	36.5

Sides

Garden new potatoes, herb butter (gf)	4.4
Caesar salad, anchovy, soda bread crouton	4.1
Bistro fries Pierre Koffmann (gf)	4.1
Seasonal Veg	4.3

(gf) gluten free (v) vegetarian (n) nuts

Head Chef David Parry / Restaurant Manager Kyle Brown

Please ask staff for any allergen or intolerance information before you order.

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

Bryn's kitchen available

Honey, pear chutney, tomato ketchup, lemon curd, raspberry & lime jam, salad dressing.