



While you wait

Porth Eirias Soda bread & cultured butter £5

Trealy farm charcuterie £4

Mixed olives £4

Starters

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| Salt and pepper squid, spring onion, mint, lime mayonnaise                       | 7.9 |
| Bryn's Welsh pedigree beef croquette, celeriac remoulade, pickled walnut (n)     | 8.7 |
| Crab rarebit, white crab salad, stout and onion sourdough                        | 9.5 |
| Cauliflower cheese tart, shallot jam, pickled shimeji's, spiced almonds (ve) (n) | 8.9 |
| Roast prawns, chilli butter, bloody Mary ketchup                                 | 10  |
| Gin cured salmon, gin and tonic jelly, preserved lemon, cucumber chutney (gf)    | 9.0 |

Main

|  |      |
|--|------|
| Crab claw linguini, ginger, chili & spring onion                             | 22.5 |
| Daily catch fish fingers, fries, crushed peas & tartar sauce                 | 17.5 |
| Whole plaice, beurre noisette, capers, cucumber, lemon (gf)                  | 24.5 |
| Welsh lamb rump, spring ratatouille, basil, olive (gf)                       | 25.9 |
| Smoked haddock, crushed new potato, poached egg, champagne velouté (gf)      | 22.5 |
| Twice baked cheese souffle, leek fondue, chestnut & onion salad (gf) (v) (n) | 18.9 |
| Porth Eirias Fish Pie for 2 (gf)   | 35.5 |

Sides

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|---|-----|
| Garden new potatoes, herb butter (gf)     | 4.3 |
| Caesar salad, anchovy, soda bread crouton | 3.9 |
| 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.