



While you wait

Porth Eirias Soda bread & butter £5

Mixed olives £4 / Mixed nuts £4

Starters

Salt and pepper coley, spring onion, mint, lime mayonnaise	7
Beetroot cured organic salmon, fennel & cucumber	9
Heritage beetroot, goats cheese, cumin granola, truffle honey	8
Welsh Black beef shin croquette, mushroom, wild rice	8
Roast prawns, chilli butter, bloody Mary ketchup (gf)	10
Grilled mackerel, beetroot, celeriac remoulade (gf)	8

Main

Daily catch fish fingers, fries, crushed peas & tartar sauce	17
Roast Halibut, crushed new potato, pancetta and mushroom dressing (gf)	26
Slow cooked pedigree Welsh black beef, pappardelle, mushroom, horseradish	22
Stone bass, tenderstem broccoli, poached egg, chicken beurre blanc	18
Crab claw linguini, ginger, chili & spring onion	19
Wild mushroom risotto, parmesan, welsh black truffle(v) (gf)	19
Porth Eirias Fish pie for 2	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