

APPETIZERS

Bread & Oil (vg) £5.50

focaccia and sourdough with roasted garlic and herb dipping oil

White boquerones (gf) £4.50

anchovies marinated in oil with citrus and pink peppercorns

Charcuterie Plate (gf*) £16

Italian charcuterie, bread, olives, pickled salad, parmesan

Gordal olives (gf, vg) £4.50

these large whole "Queen" olives are a cult favourite

Dorset escargot (gf) £8

6no with classic garlic and parsley butter

Oysters

ask your server for todays variety, all served with mignonette dressing and Tabasco sauce over ice

Three £9

1/2 Dozen £17

Dozen £30

PLATTERS

Fruit di Mare (on ice) (gf*) £95

whole lobster, mussels, clams, prawns, oysters, dressed crab, langoustines, octopus, sauces, crusty bread

Half size available £50

Seafood platter (hot) £90

whole lobster, grilled prawns, fried calamari, clams, scallops, langoustine, octopus samphire, sauces, fries

Half size available £45

Nip and cluck (gf) £70

whole grilled lobster and a whole roasted corn fed chicken, koffman fries, roasted new potatoes, sauces and salad

STARTERS

Scallops on the shell (gf*) £14

baked king scallops on the shell with nduja and herb crumb

Mackerel (gf*) £9

fillet with cucumber, radish and red onion pickled salad

Calamari (gf) £9

dusted and fried baby squid with lemon aioli

Beef carpaccio (gf*) £11

Welsh beef fillet, rocket and parmesan

Prawns (gf) £9

king prawns served with Lebanese garlic toum

Baba ghanoush (gf*, vg) £8

Lebanese aubergine dip with flatbread

Halloumi Bruschetta (v) £8

heritage tomato bruschetta topped with griddled halloumi

Octopus tentacles (gf) £12

seaweed salted and slow cooked then finished on the grill

APÉRITIFS

Bortolin Angelo, Prosecco £8.50

a lovely soft sparkling wine with a good persistent mousse

Aperol spritz £8

classic Italian prosecco spritz

Raspberry Bellini £9

prosecco, raspberry

Hugo spritz £8.50

elderflower liqueur, prosecco, soda

Grand Mimosa £9.50

Grand Marnier, orange juice, prosecco



OUR SUPPLIERS

G. W. Barnish

The last commercial fisherman in Barmouth, who supplies our live lobsters and other seasonal seafood fresh from Cardigan Bay. You can often see his boat from the terrace.

T. J. Roberts & Son

Award winning butcher from Bala specialising in locally sourced produce

Blas ar Fwyd

Specialist supplier of independent Welsh producers. Championing quality Welsh produce

Ffarm Vintners & Dylanwad

Two local wine merchants both with exceptional knowledge, who source wines from around the world and bring them back to this small corner of North Wales

FROM THE SEA

Moules mariniere (gf*) £18

St Austell bay Cornish mussels in classic white wine sauce with focaccia

Cardigan Bay lobster frites (gf*) £39

garlic butter, Koffman fries and bearnaise sauce

Dressed crab (gf*) £18

dressed Devon crab with herb salad, lemon aioli and crusty bread

Seabass (gf) £15

fillet of seabass with Sicilian cherry tomato sauce and samphire

Herb crusted cod £17

herb crusted cod loin with prawn velouté

Plaice (gf) £18

whole fillet of plaice with clams and lemon and caper beurre noisette

FROM THE LAND

Rib-eye 10oz (gf) £30

Koffman fries, tomatoes, confit garlic, garlic butter, rocket and parmesan
add half lobster £15

Corn fed roast chicken (gf) £18

1/2 a chicken marinated with lemon and herbs, new potatoes and dressed leaves

Pork Belly (gf) £17

with buttered cannellini beans and hispi cabbage

Gnocchi (v) £15

sun dried tomato pesto, spinach, blistered tomatoes

SIDES

Koffman fries (gf, vg) £5

seaweed salted

Buttered Greens (gf, v, vg*) £5

sugar snap peas and tender stem broccoli

Classic bistro salad (gf, vg) £5

simply dressed mixed lettuce leaves

Crushed new potatoes (gf, vg) £5

roasted Italian style potatoes

DESSERTS

Chocolate fondant (v) £8

with coconut Chantilly cream

Elderflower panna cotta £7

with mixed berries

Strawberry salad (gf, vg) £9

Fresh strawberries with champagne granita

Creme brulee (gf, v) £7

raspberry and white chocolate

Pear frangipane (v) £8

Chantilly cream

Please always inform your server of any allergies or intolerances before placing your order
(v)-Vegetarian, (vg)-Vegan, (gf) - Gluten free, *On request