

Breads & nibbly bits for the table

Garlic bread £4 ~ Smoked Catalan almonds £4 ~ Breads and dipping oils £4 ~ Gordal olives £5

To begin

Fresh mussels £9

*Gwynnt y Ddraig Welsh cider, leeks, garlic, cream.
Crusty bread*

Crispy whitebait £7.95

Hand made Tartar sauce, lemon

Smoked chicken £8

Quinoa salad with chickpeas, corn, peppers & tomatoes

Beetroot mousse £7.95

Pickled carrot & cucumber salad. crispy bread

Chilled asparagus spears £8.50

crispy soft boiled egg, shaved Parmesan

Seared scallops & crispy crumbed chilli crab £13.50

Coconut, lime, coriander

Main course

Moules frites £18.95

*Gwynnt y Ddraig Welsh cider, leeks, garlic, cream.
Crusty bread. Old Bay spiced skinny fries*

Supreme of corn fed chicken £17

*Garlic, basil & lemon marinade, French beans,
buttered polenta, pan juices*

10oz Welsh rib eye steak £25.75

Rocket, sun dried tomatoes, Parmesan fries, peppercorn purée

Wild mushroom and blue cheese ravioli £15.50

Oyster mushrooms, white wine, cream. Garlic sourdough

Today's fresh fish £18.50

Crushed new potatoes, courgette ribbons, dill Hollandaise

Rump of Welsh lamb £23

served pink with baby leeks, thyme, gratin potatoes

Aberdyfi lobster- 24hrs notice please £45

*Prepared Coast style or as you wish. Old Bay fries or
buttered new potatoes & house salad*

Coast Sharing Platters

For two or more to share, as a starter...or one as a main course.

Add some Old Bay spiced fries?

A kind of Coast Bouillabaisse £35

*Today's fish, mussels, clams, king prawns, calamari,
soft shell crab and langoustines with garlic, white wine
and cherry vine tomatoes.*

Crusty bread

(Ingredients may vary with weather/availability)

Antipasti Board £17

*Artichoke hearts, marinated peppers, olives,
balsamic onions, sweet garlic & caper berries,
cornichons, sun dried tomatoes, avocado.*

Olive oil & rosemary biscuits

Sides

Garlic bread ~ Old Bay spiced fries ~ House salad ~ Braised baby leeks ~ French beans

£4