

EST.  1948

# PORTH TOCYN

ABERSOCH

# Seasonal Menu

## STARTERS

Home Made Soup - £8

Snowdonia Wagyu Beef- £19

Korean bbq sauce – crispy noodles  
polenta – kimchi

King Prawn Fritters - £15

charred pineapple – avocado – lime & chilli emulsion  
red pepper pearls – gem – roasted pecans

Suckling Pig Terrine - £16

bacon popcorn – pomegranate gel – pistachio  
roasted apple & orange chutney – flatbread crackers

Brown Crab & Smoked Haddock Roulade - £17

pickled samphire – oyster crème fraiche – bagel toasts

Vegan “Scallops & Bacon” (vg) - £15

wild garlic & truffle sauce – Welsh truffle  
‘parmesan’ flakes

## MAINS

Rack of Welsh Lamb - £37

mint salsa verde– slow roasted cherry tomatoes  
pickled courgette – breffu bach bon bon  
fondant new potatoes – lamb jus

Welsh Beef Fillet - £45

potato pave – onion & ale puree  
tender stem broccoli – beef jus

John Dory - £32

wilted spinach – menai mussels – apple  
celeriac – chive & welsh cider cream sauce

Local Sea Bass - £36

spring greens – parisienne potatoes  
bisque - lobster

Rabbit Loin - £32

bacon – confit leg – potato grand mere  
sauteed wild mushrooms – jus – tarragon oil

Harissa Roasted Vegetables (vg) - £28

whipped ‘feta’ – puy lentils – glazed puff pastry shards  
maple & harissa dressing

## SIDES

Seasonal Vegetables - £5

New Potatoes - £5

*Please inform a member of the team of any allergies or concerns.  
All our breads and dishes may contain traces of nuts and other allergens.*