



Appetisers

Bread, olives and oils. 5.95

Bowl of Olives. 2.95

Glass of prosecco 20cl. 6.50

Gin & Tonic. Sml 4.50 / lrg 6.50

Starters

Seafood thermidor gratin - smoked haddock, mussels, prawns & crab in a thermidor sauce, herb crust topping served in a crab shell. 9.95

Pan seared diver caught scallops with a tarragon, crayfish tail and scallop roe butter risotto. 9.95

Mackerel bruschetta – oven roasted mackerel fillet with smoked mackerel pate, balsamic glaze and red onion chutney. 7.95

Prawn putanesca with olives, capers anchovies and orzo pasta. 6.95

Breaded whitebait with tartar sauce and charred lime. 6.95

(V) Pan fried wild mushrooms red onion chutney, smoked cheese béchamel and toasted ciabatta bread. 5.95

Side orders

2.95

Home cut chips

Salad

Garlic ciabatta

Surf

Oven roasted whole mackerel with sautéed new potatoes, chorizo, capers, red onion sun blushed tomatoes and a rocket and watercress pesto. 14.95

Red Thai seafood curry – Spicy Thai curry of bream, mussels, king prawns, squid, and steamed rice. 14.95

Fish and chips – Light battered Cod fillet with home cut chips, mushy peas and tartar sauce. 12.95

Herb crusted hake fillet with tomato pesto, puy lentils and crispy parma ham. 14.95

Chefs recommendations

Pan fried wild Bass fillet with sautéed potatoes, green beans, chorizo and spinach, finished with a balsamic glaze. 16.95

Turf

***8oz Sirloin steak** – 8oz Sirloin steak served with homemade chips, grilled tomato, mushrooms, salad garnish and your choice of garlic or chilli butter. 18.95

Roast lamb rump with carrot puree, rustic potatoes, kale, mushrooms & a salsa verde. 16.95

Vegetarian

(V) Red onion chutney, spinach and goats cheese ravioli in a rich tomato sauce with garlic ciabatta. 12.95

Specials

Menai Mussels – Venison steak – Grey Mullet – Crab Ravioli



Desserts & Cheese Board (V)

All desserts are made in house.

Black cherry cheesecake with berry compote and fresh berries. 4.95

Dark chocolate and rum torte served on a base of amaretti biscuit. 4.95

Pecan pie served with custard, ice cream or cream. 4.95

Warm brandy and toffee bananas with whipped cream, pecan nuts and raisins. 4.95

Lemon posset with shortbread biscuit. 4.95

***Cheese board** – A selection of welsh cheeses served with crackers, homemade red onion chutney, celery & grapes. 7.95

ICE CREAM

(1.25 per scoop)

Welsh dairy vanilla

Chocolate sauce and strawberry sauce

Coffees & decaffeinated coffees

2.25

Americano – Cappuccino - Latte

Espresso

1.50

Liquor coffees

4.50

Whiskey – Kahlua – Cointreau – Brandy – Baileys – Rum – Amaretto

A 10% discretionary service charge will be included for tables of 6+

Please ask your server for tonight's kids options.

Each kid's main dish is charged at just 6.95.

(Spaghetti Bolognaise, Chicken, chips & peas or fish, Chips & peas)

For further information regarding food allergies or intolerances, please ask your server.

Salt Marsh Kitchen

9 College Green, Tywyn, LL36 9BS

For reservations call 01654 711 949