



À LA CARTE MENU

TO BEGIN

- Artisan Bread** (V,G,D) **£5.50**
With laverbread Welsh butter
- Marinated Olives** (V) **£4.25**

STARTERS

- Pembrokeshire Leek and Potato Velouté** (V,G,D) **£7.00**
Saffron potato pearl, charred leek, curry oil, artisan bread
- House Cured Salmon** (F,D,SD) **£10.95**
Cucumber, Welsh dill yoghurt, lemon gel
- Panzanella Salad** (V,G,S,D) **£7.50**
Ruby grapefruit, watermelon, croutons, citrus dressing
- Ham Hock and Mushroom Terrine** (G,D,SD) **£7.50**
Mushroom ketchup, pickled wild mushroom salad, focaccia croute
- Torched Mackerel Fillet** (F,D,E,SD,Mu) **£8.50**
Watercress, asparagus, apple and fennel salad, warm potatoes, horseradish cream
- Beetroot Houmous** (V,N,D,Se,SD) **£7.50**
Roasted beetroot, soured beetroot, whipped Pant-Ys-Gawn goat's cheese, candied walnuts, micro basil

MAIN COURSES

Pork Tenderloin (D,SD,Mu,C) **£19.50**
Wholegrain mustard mash, caramelised shallots, burnt apple purée, brassica, sage jus

Roasted King Oyster Mushroom (V,C) **£18.50**
Celeriac spaghetti, vegan truffle cream, wild mushrooms, vegan cheese

British Reared Chicken Supreme (D,E,SD,Mu) **£24.00**
Filled with Pembrokeshire leek and Perl Las cheese, rarebit mash, butternut squash purée, tarragon jus

Pan Roasted Stonebass Fillet (F,Cr,D,SD,C) **£26.00**
Crab, leek and laverbread risotto, samphire

Welsh Lamb Rump (G,SD,D) **£28.00**
Roasted lamb rump, curried spelt, heritage carrot, chickpea purée, cumin jus

Welsh Sirloin Steak 8oz **£33.00**
Halen Môn salted chunky chips, roasted tomato, watercress

SAUCES

Wild Mushroom Sauce (V) **£3.50**

Cognac and Peppercorn Sauce (D,SD) **£3.50**

Blue Cheese Sauce (V,D) **£3.50**

Red Wine Jus (SD) **£3.50**

SIDES

Sautéed Garlic New Potatoes (V,D) **£3.50**

Halen Môn Salted Chunky Chips (V) **£3.50**

Panache of Vegetables (V) **£3.50**

Seasonal Side Salad (V,SD,Mu) **£3.50**

DESSERTS

Double Chocolate Brownie (V,G,D,S,E)	£7.95
Raspberries, Merlyn liqueur Chantilly cream, white chocolate soil, aerated chocolate	
Vanilla Panna Cotta (V)	£7.50
Fresh summer berries, strawberry sorbet, micro basil	
Textures of Lemon Eton Mess (V,G,S,D,E)	£7.95
Mini lemon tart, lemon curd, lemon sorbet, meringue	
Coffee Crème Brulée (V,G,N,D,E,SD)	£8.50
Flaming brulée with almond biscotti	
Selection of Sorbets (V)	£6.50
Fresh berries	
Welsh Cheese Board (V,C,D,G)	£12.50
Caerphilly cheddar, Perl Las, Preseli brie and Pant-Ys-Gawn goat's cheese, served with apple chutney, Welsh oat cakes, grapes and celery	

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(Ve) Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.