

Starters

Ritec Valley Organic Beetroot <i>smoked & pickled beetroot, Abergavenny goats cheese, truffle oil, pecans</i>	£9
Smoked Haddock Scotch Egg <i>Burford Brown hens egg, yellow pepper sauce, caramelised onion</i>	£9
Pembrokeshire Chicken Terrine <i>confit leg & smoked breast, wild garlic mayonnaise, sauce gribiche</i>	£9
Mackerel <i>torched fillet, Pembrokeshire potato "bombay aloo", lime yoghurt & coriander</i>	£9
Little Haven Crab Pate <i>dressed crab meat, Pembrokeshire seaweed butter & warm soda bread</i>	£10
Leek & Potato Tart	£8.5

Mains

Pembrokeshire Beef <i>8oz sirloin, red wine bourguignon, smoked mash & baked onion</i>	£27
Welsh Lamb - (for two to share) <i>roasted rack & lamb kofta, freekah grain salad, pickled cucumber & Manorbier asparagus</i>	£26 p/p
New Season Asparagus <i>wild garlic mash, spring onions, Parc Carreg duck egg & mustard maple syrup</i>	£19
Fillet of Market Fish <i>butter roasted cauliflower, Penclawdd cockles, capers & South Beach sea herbs</i>	£21
Welsh Pedigree Pork <i>slow cooked belly & faggot, wild garlic mash, spring onions & pancetta</i>	£21
Cornish Cod Loin <i>potato terrine, lettuce, peas & broad beans, Little Haven crab & parsley sauce</i>	£24

Sides £4.5

Local organic greens Pembrokeshire new potatoes & mint butter Triple cooked chips

Puddings

Passion Fruit Mousse <i>ginger cake, poached pineapple, lime granita, caramac</i>	£8
Dark Chocolate Fondant <i>white chocolate parfait, banana caramel, honeycomb</i>	£8
Espresso Martini Cheesecake <i>milk ice cream, martini foam</i>	£8
Peanut Butter & Jam Sandwich <i>raspberry sorbet, peanut brittle</i>	£8
Lemon Choux Bun <i>orange gel, pistachio ice cream</i>	£8
Selection of Welsh Artisan Cheeses <i>accompanied by biscuits & fig jam</i>	£10

Additional bread boards are charged at £2.50 each

If you have any specific dietary requirements or allergies, please speak to a member of our team who will be happy to advise