

Starters

Buffalo Mozzarella <i>heritage tomato, pickled wild garlic, black olive</i>	£8
Warm Beetroot Salad <i>smoked & roasted beetroot, Pantysgawn goats cheese, candied pecans</i>	£8
Garden Pea <i>pea creme brûlée, Trealy Farm bresaola, pea & truffle oil salad, fresh fig</i>	£8.5
Caldey Island Lobster <i>scorched lettuce, crisp bacon, classic Caesar dressing</i>	£13
Scotch Egg <i>Burford Brown hens egg, black pudding, celeriac remoulade & apple</i>	£8.5
Tenby Harbour Mackerel <i>flame grilled fillet, rilette, Jersey Royals, compressed cucumber, wild flowers</i>	£8

Mains

21 Day Dry Aged Pembrokeshire Beef <i>chargrilled rump, glazed ox cheek, creamed potato, tarragon & watercress sauce</i>	£24
Roasted Fillet of Brill <i>with orzo pasta, gem lettuce, sun blushed tomato & Little Haven crab</i>	£21
Day Boat Cod Loin <i>leek & potato, Carmarthen Bay mussels & light curry spices</i>	£20
Cilshafe Farm Duck <i>honey glazed breast & slow cooked leg, warm freekah salad, fennel & radish</i>	£22
Pork Belly <i>12hr braised belly of pork, sweetcorn, hazelnuts & Trealy Farm chorizo</i>	£20
Nash Farm Lamb <i>roasted rump & slow cooked breast, artichokes, broad beans, courgette & ewes curd</i>	£23
Crispy Hens Egg <i>soft boiled Burford Brown hens egg, pickled shallot, confit potato & peas</i>	£16

Sides £4

Local organic greens Gratin dauphinoise Honey glazed carrots Buttered new potatoes

Puddings

Dark Chocolate <i>hot chocolate fondant, sour cherries, vanilla seed ice cream</i>	£7.5
Peach Melba <i>poached peach, raspberry, vanilla mousse, yoghurt crumble</i>	£7.5
Lemon Meringue <i>lemon curd, honey marshmallow, almond & polenta cake</i>	£7.5
Peanut Butter Blondie <i>Manorbier blueberries, vanilla cheesecake & milk crisp</i>	£7.5
Selection of British Artisan Cheeses <i>accompanied by biscuits & fig jam</i>	£9

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