

Spring Market Menu

Starters

Pea & wild garlic soup, ham hock croquette, pea shoot & shallot salad

or

Pork rilette, apricot butter & pickles

or

Grilled local mackerel, pickled fennel & baked apple

Mains

Slow cooked shoulder of Welsh lamb, honey roasted carrot, spring greens & lamb sauce

or

Butter roasted hake, Pembrokeshire potato, roast cauliflower, caper & almond butter sauce

or

Parsnip & pearl barley croquette, roasted root vegetables & winter greens

Puddings

Treacle tart, pistachio brittle & vanilla seed ice cream

or

Rhubarb & apple crumble, vanilla custard

or

Snowdonia Black Bomber cheddar, fig jam, biscuits

2 courses £15

3 courses £19

Bread boards can be ordered in addition for £2.50

Sides £4

Gratin Dauphinoise

Crushed carrot & swede

Savoy cabbage & bacon

Buttered new potatoes

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