

Nibbles

Mushroom & Truffle Arancini £4
with garlic aioli

Nuts & Olives £4
olives steeped in our warming marinade and nuts toasted with herbs and spices

Whitebait £4
fried in seasoned gram flour & Bloody Mary mayo

2 Courses £20

3 Courses £25

Starters

Citrus Poached Salmon
baked & pickled apple, fennel, whisky & mead jelly

Pea & Wild Garlic Soup
with peashoot & shallot salad & ham hock croquettes

Pork Rilette
with pickles & warm granary bread

Warm Smoked Beetroot & Apple
beetroot chutney, Pantysgawn goats cheese & pecans

Mains

21 Day Dry Aged Pembrokeshire Beef
slow cooked rump with all the trimmings

Local Lamb
braised shoulder & all the trimmings

Fillet of Cornish Brill
with leek & potato, crispy mussels & light curry spices

Parsnip & Pearl Barley Croquette
with roasted root vegetables & winter greens

Puddings

Chocolate & Coffee
dark chocolate tart, espresso mascarpone, salted caramel & hazelnuts

Treacle Tart
with pistachio brittle & ice cream

Apple Crumble
with vanilla anglaise

Selection of Welsh Artisan Cheeses
accompanied by biscuits & fig jam

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