

STARTERS

AGNOLOTTI	£10
Brefu Bach, wild garlic, shallots and pennywort	
HAND DIVED SCALLOP	£16
Creamed cauliflower, apple and Wiltshire truffle	
PEMBROKESHIRE CRAB	£14
Warm, tomato, wasabi, pickled daikon and bisque	
FOIE GRAS	£13
Mortau sausage, Puy lentils, sweet and sour sherry	
CRUBEENS	£12
Slow cooked trotters, shoulder, chorizo and onions	

MAINS

LEMON SOLE	£24
Steamed fillet, mussel mousse, leek, samphire, braised chicory and laverbread emulsion	
HAKE	£21
Roast loin, pickled salsify, whipped potato and parsley	
TY SYRIOL PORK BELLY	£22
Roasted pineapple, black pudding, creamed potato, crispy skin and pork pie sauce	
GRESSINGHAM DUCK BREAST	£25
Roast parsnip, spinach, candied beetroot and liquorice sauce	
WELSH BEEF	£29
Charred fillet, treacle rib, spring onion and hen of the woods	