

STARTERS

TORTELLONI	£10
Caws Calan, wild garlic, shallots and pennywort	
LEMON SOLE	£13
Grilled fillet, broccoli, toasted almonds and lemon	
MACKEREL	£12
Scorched fillet, avocado, cucumber, apple and passion fruit	
ROAST SALMON	£15
Bristol Channel crab, pickled daikon, nettle and wasabi	
CRUBEENS	£10
Slow cooked trotters, shoulder, chorizo and onions	

MAINS

HAKE	£23
Tandoori roasted, tomato fondue, confit onion, crispy pork shoulder, natural yoghurt and coriander	
OXWICH BAY LOBSTER	£32
Crispy sweetbread, charred gem lettuce, fondant potato and grapefruit butter sauce	
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	
AMMANFORD BEEF	£28
Charred sirloin, treacle rib, spring onion and hen of the woods	

DESSERTS

EGG CUSTARD	£9
Yorkshire rhubarb and ginger ice cream	
TROPICAL FRUITS	£9
Caramelised pineapple, passion fruit, lime and coconut ice cream	
MILK CHOCOLATE MOUSSE	£9
Hazelnut, vanilla and Aged Balsamic	
SOUFFLÉ	£9
Bara brith with lapsang souchong ice cream	
CHEESE BOARD	£12
Selection of cheeses	

SWEET WINE

BERTON VINEYARD, BOTRYTIS SEMILLION, 2015	£5
South East Australia, Semillion	
CHATEAU DE JUGE, CADILLAC, 2011	£5.50
Bordeaux, France. Semillion, Muscadet	
CARLO PELLEGRINO, PASSITO DI PANTELLERIA, 2015	£5.50
Sicily, Italy. Muscat	
GERARD BERTAND, CROSS RIVESALTES, 2002	£5
Languedoc-Roussillon, France. Grenache Noir	