

# SAMPLE

## STARTERS

### WILD MUSHROOM

Ox tongue, pearl barley, pickled onion and aged Parmesan

£11

### YORKSHIRE GROUSE

Parsley, beetroot, blackberry and nasturtium

£14

### ATLANTIC RED PRAWNS

Rabbit, pickled pear, dashi and Oxwich Bay seaweed

£13

### BRISTOL CHANNEL CRAB

Tortelloni, bok choy, ginger and coriander

£15

### SCOTTISH SALMON

Tandoori spiced, tomato fondue, onion, mint and yoghurt

£10

## MAINS

### NORTH SEA COD

Roast fillet, cauliflower, curry butter, cockles and raisin

£22

### BRILL

Creamed kale, chervil root, hen of the wood and red wine fish sauce

£25

### PARTRIDGE

Poached and roasted, black garlic, sweet potato and creamed cabbage

£26

### GOWER SALT MARSH LAMB

Roast loin, slow cooked shoulder, fennel, girolles and mint sauce

£26

### FALLOW DEER

Seared loin, crispy wonton, celeriac, quince, swede and harissa sauce

£28