

SAMPLE

STARTERS

ATLANTIC PRAWN

Ravioli, lemon grass, ginger and pork noodles

£13

SALMON

lightly cured, lime, cockles and costal herbs

£12

HAFOD

Tortelloni, shallot, wild garlic and pennywort

£12

FOIE GRAS

Roast pavé, Puy lentils, sherry maple vinegar and crispy rice

£15

MAINS

TY SYRIOL PORK

Slow cooked belly, pineapple, black pudding, tender stem broccoli and pork pie sauce

£23

OXWICH BAY LOBSTER

Charred gem, grapefruit, crispy sweetbreads and laverbread potato

£32

GLOUCESTERSHIRE FALLOW DEER

Roast haunch, shoulder raviolo, black pepper, carrot, celeriac and comté

£28

BRILL

Puttanesca, broccoli, octopus, gnocchi and kalamata olive

£27