

# LLYS MEDDYG RESTAURANT & ROOMS

## Starters

Llys Meddyg smoked salmon, cucumber, dill, oyster dressing, pickled sea greens	£8.00
Roast partridge, salsify, pickled blackberries	£8.00
Solva crab, plum, apple, coriander, turnip, ginger broth	£9.00

## Small or large plates

Butternut squash pappardelle, crispy sage, 24 month parmegiano	£7.50/ £14.00
Venison leg, pappardelle, 24 month parmegiano	£8.50/ £16.50
Llys Meddyg shellfish chowder, bread, butter	£8.50/ £16.50

## Mains

Parmesan & truffle risotto, pickled walnuts	£12.00
Poached pheasant breast, charred leg, parsnip, sprouts, juniper jus	£16.00
Braised ox cheek, carrot, citrus, buckwheat	£16.00
Pembrokeshire whole plaice, mussels, sea greens, squash, kale	£16.00
Welsh lamb loin & rib, yogurt, aubergine, baby gem	£17.00
John Dory, Jerusalem artichoke, purple sprouting broccoli, mussels, butter sauce	£17.00
Aged Welsh beef sirloin, seared short rib, kohlrabi, kimchi, shallot, hand cut chips	£23.00

## Sides

Homemade bread board, cultured butter	£3.00
Chunky chips	£3.00
Winter cabbage salad	£3.50
Salt baked potato , sage aioli	£3.50
Roasted organic squash, sage oil, roasted seeds	£3.50
Sauted sprout tops , pancetta	£3.50
Miso glazed sweet potato, barbecued pine nuts, creme fraiche	£3.50

*Customers on a DBB package have a food allocation of £33 pp.  
Please ask a member of staff for information on food allergens  
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