

LLYS MEDDYG RESTAURANT & ROOMS

Homemade bread board

Starters

Welsh corn, burnt local apple, candied walnuts, crispy chicken	£7.00
Scorched mackerel, duck fat and mackerel rillettes, gooseberry, elderflower dressing	£8.00
Slow cooked Hen's egg, forest mushroom, celeriac, pistachio	£7.00
Llys Meddyg smoked salmon, pickled beetroot, horseradish cream, dill	£7.50

Small or large plates

Heirloom tomato salad, basil, walnut, buffalo mozzarella	£7.00/£14.00
Beetroot spelt, yoghurt, pickled beetroot, apple	£7.00/£14.00

Mains

Wild Bass, smoked pancetta, little gem, broad beans, sea buckthorn, peas, chicken butter	£17.50
Roasted salt cod, cockles, dill, smoked cod roe mayonnaise	£17.50
Salt cured local duck, roasted celeriac puree, foraged damsons	£18.50
Pork belly, chestnut mushroom, black pudding, turnip puree	£16.00

Sides

Garlic butter cabbage	£3.50
Hand cut chips	£4.00
Pembrokeshire new potatoes, garden herbs	£3.50
Roasted squash, pumpkin seeds, yoghurt	£3.50
Local kale, roasted almonds	£3.00

Please ask a member of staff for any allergy advice or information on the menu