

Llys Meddyg Kitchen Garden  
Starters

Hot Smoked Salmon Horseradish espuma, cucumber and kohlrabi salad	£10.00
Confit Duck Ravioli Buttered swede, duck jus, puffed rice, cep	£9.00
Jerusalem Artichoke, (vegan) Spiced artichoke, artichoke cake, kale, oat milk	£8.00
Roasted Cauliflower Cauliflower puree, apple, raisin, Pant Mawr mature caws cerwyn	£8.00

Mains

10 oz Rib-Eye Steak Miso hispi cabbage, peppercorn sauce	£28
Pork Belly Chicory, burnt leek, pickled shallot, citrus glaze	£18
Roast Celeriac charred spring onion, Dijon shallot puree, umami glaze	£16
Tempeh, (vegan) Blood orange carpaccio, fermented chili sauce	£16
Mackerel Preserved fennel, buttermilk, foraged sea vegetables	£16

Sides

Sarladaise Potatoes	£4.00
Kale & Broccoli, soy, ginger, chili	£4.00
Beetroot & labneh	£4.00
Hand Cut Triple Cooked Chips add truffle & parmesan + £2.50	£4.00

PLEASE ASK A MEMBER OF STAFF FOR ANY ALLERGY ADVICE  
OR INFORMATION ON THE MENU \*COLD SMOKED SALMON AVAILABLE TO TAKE HOME.