

Llys Meddyg Kitchen Garden  
Starters

Dressed Welsh Crab	£12.50
Llys Meddyg smoked salmon, polenta cake, rock samphire, apple & tarragon vinaigrette	
Welsh Lamb Tortellini	£11.00
Spiced yoghurt, brown butter, cucumber, sea greens	
Cheese & Parma Ham Tart	£10.00
Caws y Casteff Cheddar, smoked Ricotta, Parma ham, purple sprouting broccoli	
Jerusalem Artichoke, (vegan)	£9.00
Spiced artichoke, artichoke cake, kale, oat milk	
Leek	£9.00
Chargrilled leek, penny wort, Romesco sauce	

Mains

Teifi Valley Beef	£28.00
Sirloin, tongue & cheek, caramelised onion, pickled red cabbage, chive aioli	
Pork Tenderloin	£21.00
Szechuan pepper, beetroot, sea beets, wild garlic, pickled kohlrabi	
Roast Celeriac	£16.00
charred spring onion, umami glaze, carrot tartare, herb oil	
Baked Courgette, (vegan)	£16.00
Pickled walnuts, dukka spice and soy, chick peas	
Whole Plaice	£21.00
Alexander, sauce vierge, oyster, chargrilled cauliflower	

Sides

Sarladaise Potatoes	£4.00
Barbecued Hispi Cabbage, umami glaze, smoked emulsion	£4.50
Beetroot & labneh	£4.50
Hand Cut Triple Cooked Chips	£4.00
add truffle & parmesan + £2.50	

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