



## AUTUMN

### STARTERS

- WELSH LEEK (V) Smoked & barbecued, leek emulsion, romesco sauce ... 8.00
- HOT SMOKED SALMON Llys Meddyg smoked salmon, fresh horseradish, celeriac, fennel ... 12.00
- ROAST PARSNIP Chargrilled mushrooms, mushroom dashi, egg yolk ... 9.00
- WOODFIRED PIGEON Pickled blackberries, pine, crispy greens, jus (may contain shot) ... 10.00
- CHARGRILLED PORK TENDERLOIN Roast hazelnut, confit shallot, pickled pear ... 10.00

### MAINS

- SLOW SHOULDER OF PRESELI LAMB Beetroot & caper salsa, Dolwerdd feta, olives ... 21.00
- GRASS FED DEXTER SIRLOIN Parsnip, grilled mushrooms, red onion squash, kale ... 28.00
- WOOD FIRED CHICKEN Roast heritage carrot, fennel dressing, smoked barbecue glaze ... 16.50
- CHARGRILLED SEA BASS Sweetcorn risotto, mussels, lemon verbena, leek ... 17.50
- ARTICHOKE RIBS (V) Slow cooked seitan, roast artichoke jus, hazelnut praline, cavolo nero ... 16.50

### SIDES

- GARLIC & ROSEMARY MASH Add truffle & parmesan for £1.50 ... 4.00
- WOOD FIRED HERITAGE CARROTS Golden syrup, cumin ... 5.50
- TENDER STEM BROCCOLI Soy, sesame ... 5.50
- CHARRED HISPI CABBAGE Barbecue glaze, dukkah spice ... 5.00

### DESSERTS

- DARK CHOCOLATE CREMEUX Chestnut, creme fraiche, Barti Ddu ice cream ... 8.50
- SMOKED APPLE White chocolate, miso caramel, hazelnut crumble ... 8.50
- TREACLE TART Vanilla ice cream ... 8.50
- SELECTION OF WELSH CHEESES Crackers, chutney, apple, grapes ... 12.00

*Please ask a member of staff for any allergy advice.*

*Most of our dishes can be adapted to suit different dietary requirements, just ask.*

*\*Our award winning cold smoked salmon from our smokeshed is available to take home.*

*Ask the team for more info or check out [thesmokeshed.co.uk](http://thesmokeshed.co.uk)*