



## SPRING

HOMEMADE ROSEMARY FOCACCIA Whipped miso butter ... 5.00

## STARTERS

LLYS MEDDYG SMOKED SALMON Pickled cucumber, fennel, horseradish cream ... 9.00

VENISON CARPACCIO Wild garlic pesto, shallot vinegar, parmesan ... 11.00

CHARGRILLED ASPARAGUS Almond crema, Pantysgawn goat curd ... 9.00

NEWPORT CRAB SALAD Kombu potatoes ... 13.00

BEETROOT CARPACCIO Preseli feta, shallot, hazelnut (v) ... 9.00

## MAINS

FISH OF THE DAY Smoked salmon nori, capers, fennel, celeriac, whey ... 21.50

SIRLOIN OF BEEF Braised ox cheek, mushroom, charred shallot, cep ketchup ... 28.00

CONFIT SHOULDER OF LAMB Beetroot, capers, Preseli feta, olives ... 22.00

SUPREME OF CHICKEN Pea & wild garlic, baby gem, smoked emulsion, parmesan, brown butter crumb ... 20.00

MISO AUBERGINE Burnt apple, charred lettuce, sesame, yoghurt (v) ... 18.50

## SIDES

POTATO TERRINE Wild garlic ... 5.50

ROASTED CARROTS Orange & elderflower ... 5.50

CHARRED HISPI CABBAGE Perl Las cream, hazelnuts ... 5.50

BUTTERED GREENS 5.00

## DESSERTS

TREACLE TART Vanilla ice cream ... 8.50

POACHED RHUBARB Whipped white chocolate, hazelnut ... 8.50

CHOCOLATE & PASSIONFRUIT CREMEUX Vanilla sablee, passionfruit sorbet (v) ... 8.50

SELECTION OF WELSH CHEESE Spiced tomato chutney, apple, grapes, crackers ... 12.50

*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 smokedshed is available to take home.*

*Ask the team for more info or check out [thesmokedshed.wales](http://thesmokedshed.wales)*