



GARDEN MENU

HOMEMADE BREAD Marmite butter ... £4.50

STARTERS

SMOKED SALMON FROM 'THE SMOKE SHED' Pickled cucumber, fennel, horseradish cream (smoked here at Llys Meddyg) ... £12.00

CRAB HASH BROWN Cucumber salad, katsu mayo ... £16.00

PANTYSGAWN GOATS CHEESE Heritage tomato, garden herbs ... £9.50

HERITAGE BEETROOT Feta, pickled shallots, hazelnuts, sherry dressing (v) ... £9.00

SMOKED LEEK Leek emulsion, romesco sauce (v) ... £9.00

MAINS

BEEF Watercress pesto, BBQ onion, Bluestone IPA ox cheek ... £24.00

LOCAL CHICKEN Smoked courgette, miso, broad beans & mint ... £18.00

CONFIT LAMB BBQ beetroot, goats curd, nuts & spices ... £22.00

WHOLE PLAICE Pembrokeshire new potatoes, fennel, lemon & parsley butter

MISO POLENTA Charcoal aubergine, fennel caramel, heirloom tomato (v) ... £16.00

SIDES

PEMBROKESHIRE NEW POTATOES Herb butter ... £5.50

CHARGRILLED HISPI CABBAGE Miso, nuts & spices ... £5.50

ROAST CARROTS Honey & cumin, sumac creme fraiche ... £5.50

SALAD LEAVES Orange, toasted almond ... £5.50

DESSERTS

TREACLE TART Vanilla ice cream ... £8.50

WHIPPED WHITE CHOCOLATE Strawberry, lime ... £8.50

PEACH MERINGUE Lemon, hazelnuts, peach curd ... £8.50

DARK CHOCOLATE CREMEUX Raspberry sorbet, pistachio, creme fraiche (v) ... £8.50

SELECTION OF WELSH CHEESES Spiced tomato chutney, apple, crackers ... £12.50

(v) = vegan / vegan option available

Please ask a member of staff for any allergy advice.

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