



## AUTUMN

**DUCK CROQUETTE** Chive yoghurt ... £9.00

**HOMEMADE BREAD** Marmite butter ... £4.50

## STARTERS

**CRAB HASH BROWN** Cucumber, katsu mayo ... £12.00

Suggested wine pairing: Angelo, Grillo, Sicily, £5.50

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

Suggested wine pairing: White & Sea, Colombard/Sauvignon Blanc, Cotes de Gascogne, £6.50

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

Suggested wine pairing: Sonadora, Tempranillo/Garnacha, Castilla la Mancha, £6.00

**SMOKED DUCK BREAST** Blackberry, mustard, popcorn ... £12.00

Suggested wine pairing: Monrouby, Grenache Rose, Pays d'Oc, £6.00

## MAINS

**LOCAL CHICKEN** Squash, Wild mushroom, chicken fat crema, black tea, smoked almond ... £18.00

Suggested wine pairing: Wally, Sauvignon Blanc, Loire Valley, £6.50

**SEA BASS** Roast artichoke, plum & nori, lemon ... £21.00

Suggested wine pairing: White & Sea, Colombard/Sauvignon Blanc, Cotes de Gascogne, £6.50

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

Suggested wine pairing, Terre del Noce, Merlot, Dolomites, £6.00

**BEEF BRISKET** Marinated kale, shallot, pink peppercorn, honey yoghurt, ... £24.00

Suggested wine pairing: Montalto, Nero d'Avola, Sicily £6.00

**MISO AUBERGINE** Polenta, fennel caramel, broccoli (v) ... £16.00

Suggested wine pairing: Mont Rocher, Malbec, Pays d'Oc, £6.00

## SIDES

**POTATO TERRINE** Bravas sauce, aioli ... £6.50

**ROAST CARROTS** Houmous, crispy chick peas ... £6.50

**SQUASH** Toasted seeds, sherry dressing, aioli ... £6.50

**CHARRED TENDER STEM** Miso, seeds & nuts, capers ... £6.50

## DESSERTS

**TREACLE TART** Vanilla ice cream ... £8.50

Suggested wine pairing: Valdespino, El Candado, Pedro Ximenez, Sherry £8.00

**PEAR CHOUX** Crème fraiche, pistachio ... £9.00

Suggested wine pairing, Clos Uroulat, Jurancon, £8.00

**HAZELNUT CREMEUX** Milk chocolate, miso caramel, orange sablée ... £8.50

Suggested wine pairing: Dobogo, Tokaji Aszu, 6 Puttonyos, £15.50

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

Suggested wine pairing: Niepoort, The Senior, Tawny Port, £7.00

(v) = vegan / vegan option available

Please ask a member of staff for any allergy advice. Some dishes may contain GMO oils.

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