



WHILE YOU WAIT

HOME-MADE SOURDOUGH BREAD Miso butter ... £4.50

PICKLED GARDEN VEGETABLES ... 4.00

STARTERS

BROWN CRAB ROSTI Crab claw, agretti ... £12.00

Suggested wine pairing: Domaine l'Amandine, Côtes du Rhône, France £7.50

SMOKED DUCK Duck leg bonbon, pickle ... £12.00

Suggested wine pairing: Olivier Coste Rose, Pays D'Oc, France £5.50

MACKEREL Apple, horseradish, beetroot ... £9.00

Suggested wine pairing: Entre Mer et Montagne, Languedoc, France £6

HEIRLOOM TOMATOES Charred Nevern cucumber, Llys Meddyg ricotta ... £9.00

Suggested wine pairing: Grillo, Angelo, Sicily £5.00

MAINS

SHOULDER OF WELSH LAMB Lamb belly, Dolwerdd feta ... £24.00

Suggested wine pairing: Montalto Organic Nero d'Avola, Sicily, Italy £5.50

FILLET OF BEEF Chicken liver parfait, beetroot ketchup ... £32.00

Suggested wine pairing: Tempranillo/ Garnacha, Sonadora, Spain £5.50

FISH OF THE DAY Cockle popcorn, sauce vierge ... £21.00

Suggested wine pairing: Entre Mer et Montagne, Languedoc, France £6

CHICKEN SUPREME Corn ribs, pickled courgettes ... £19.00

Suggested wine pairing: Grillo, Angelo, Sicily £5.00

MISO AUBERGINE (VG) Ajo Blanco, pepper caramel ... £18.00

Suggested wine pairing: Vino Nato Dissobediente, Monte Dall'Ora, Veneto £6.00

SIDES

CORN ON THE COB Harissa butter ... £5.50

PEMBROKESHIRE NEW POTATOES (VGO) Potato dashi, chives ... £6.00

ROASTED CARROTS (VG) Hummus, salsa verde ... £5.50

LLYS MEDDYG SUMMER SALAD (VG) Paprika dressing, chickpeas, seeds ... £5.50

CHARGRILLED TENDERSTEM BROCCOLI Romesco ... £5.50

(vg) = 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.

Wine recommendations are priced for 125ml. Please ask for preferred size.