



## WHILE YOU WAIT

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

**PICKLED GARDEN VEGETABLES** ... 4.00

## STARTERS

**SOY-CURED SALMON** Lemon cream, apple ... £9.00

Suggested wine pairing: Picpoul de Pinet, France £5.00

**WOOD PIGEON** Trealy Farm black pudding, blackberry ... £12.00

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

**PEMBROKESHIRE CRAB** Potato rosti, rocket ... £12.00

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

**CARPACCIO OF BEEF** Hafod Cheddar, nasturtium ... £12.00

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

**ROAST BEETROOT (VGO)** Homemade labneh, mint, walnuts ... £9.00

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

## MAINS

**FILLET OF BEEF** Beef cheek, beetroot ketchup, bourbon peppercorn sauce ... £32.00

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

**SHOULDER OF WELSH LAMB** Shallot puree, baby gem, Dolwerdd feta, spiced crumb ... £24.00

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

**FISH OF THE DAY** Shrimp, sauce vierge ... £21.00

Suggested wine pairing: Picpoul de Pinet, France £5

**DUCK BREAST** Duck leg bon bon, plum, tamarind sauce ... £24.00

Suggested wine pairing: Les Oliviers, Vignerons d'Estezargues, Cotes Du Rhone, France £6.00

**CELERIAC STEAK (VG)** Cashew cream, pickled carrot, walnut praline ... £18.00

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

## SIDES

**HISPI CABBAGE** Harissa butter ... £4.50

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

**TENDERSTEM BROCOLLI** Romesco ... £5.50

**PEMBROKESHIRE POTATOES (VGO)** Herb butter ... £6.00

*(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.*