



## WHILE YOU WAIT

**HOUSE SOURDOUGH BREAD** Cultured butter ... £4.50

**PICKLES** £4.00

**OLIVES** £4.00

## STARTERS

**CURED BRILL** Caramelised yoghurt, carrot, grilled ginger ... £10.00

Suggested wine pairing: Domaine l'Amandine, Cotes du Rhone, France £7.50

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

Suggested wine pairing: Grillo, Angelo, Sicily, Italy £5.00

**PRESSED CHICKEN LEG** Smoked liver parfait, wild leek, prune ... £12.00

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

**GNOCCHI** Wild garlic, smoked cheese, parsley ... £12.00

Suggested wine pairing: Merlot, Jean Balmont, Pays d'Oc, France £5.00

**ROASTED BEETROOT** Green miso, dulce seaweed, almond ... £10.00

Suggested wine pairing: Tempranillo Garnacha, Soñadora, La Mancha, Spain £5.50

## MAINS

**FILLET OF BEEF** Braised cheek, smoked beetroot, kale ... £32.00

Suggested wine pairing: Tempranillo Garnacha, Soñadora, La Mancha, Spain £5.50

**SLOW COOKED LAMB SHOULDER** Wild garlic, broccoli, potato bread ... £24.00

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

**WILD SEABASS** Sea beets, fennel and mushroom dashi ... £25.00

Suggested wine pairing: Grillo, Angelo, Sicily, Italy £5.00

**POACHED LEMON SOLE** Cauliflower, brown crab butter ... £25.00

Suggested wine pairing: Catarratto, Tule, Sicily £5.00

**POT ROASTED CELERIAC** Walnut, pear ... £18.00

Suggested wine pairing: Domaine l'Amandine, Cotes Du Rhone, France £7.50

## SIDES

**ASPARAGUS** Crispy capers, almond, parmesan ... £5.50

**POTATO TERRINE** Crème fraîche, chives ... £5.50

**NEVERN FARM LEAVES & WILD HERB SALAD** £5.50

**ROASTED CARROTS** Hummus, chermoula ... £5.50

*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.*