



WHILE YOU WAIT

Llys Meddyg bread, beef fat sauce, whipped butter ... 4.5

STARTERS

BBQ octopus, red pepper, confit garlic ... 14.5

Pembrokeshire crab, seaweed, confit lemon ... 13.5

Beetroot, lemon and herb crème fraîche, pickled mustard seeds ... 10

Baked scallop, cauliflower, capers, raisin ... 8 each or 22 for three

MAINS

8oz sirloin steak, confit leek ... 28

Fish of the day, mussels, seaweed sauce ... 24

Beer braised barley, mushroom, parmesan ... 20

Welsh pork (loin/ belly), roast onion, bramley apple ... 25

Grilled aubergine, tomato & red pepper fondue, confit garlic ... 20

SIDES

Fries, seaweed salt ... 5.5

Carrot, pine nuts, gremolata ... 5.75

Shredded mixed greens, confit garlic ... 5.5

Pembrokeshire potatoes, laverbread, confit garlic butter ... 6

DESSERTS

Apple parfait, curd, oats ... 10

Coconut cheesecake, lemon sorbet ... 10

Dark chocolate mousse, raspberry jelly ... 10

Selection of Welsh cheese, chutney, crackers ... 13

*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.*