WHILE YOU WAIT

Llys Meddyg bread, rapeseed oil & whipped herb butter ... 4.5

STARTERS

Oyster mushroom vol-au-vent ... 12

Walnut pannacotta, apple and pear ... 11

Octopus, sweetcorn, chilli, sesame ... 14.5

Crab ravioli, crab and saffron velouté ... 13

Torched mackerel, cucumber, horseradish ... 14

MAINS

Sirloin steak au poivre ... 32

Mallard, chard & turnips ... 24

Fillet of bass, pancetta, cockles ... 25

Lamb shoulder & chop, feta and courgette ... 26

Grilled aubergine, roasted pepper ragu, confit garlic ... 20

Poached fillet of plaice, smoked salmon mousse, beurre blanc ... 24

SIDES

Fries, seaweed salt ... 6

Carrot, pine nuts, gremolata ... 8

Hispi cabbage, anchovy butter ... 8

Braised & glazed kalibos cabbage ... 8

Pembrokeshire potatoes, butter, herbs ... 6

DESSERTS

Apple, blackberry crumble and custard ... 12

Selection of Welsh cheese, chutney & crackers ... 14

Chocolate mousse, hazelnuts, berries, shortbread ... 12

Blueberry semifreddo, cherries, pistachio & biscotti ... 13

Sticky toffee pudding, black treacle toffee sauce, vanilla ice cream ... 12

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.