

MIAMI 75 £19

Gin, Fresh Lemon,

Rosé Champagne

ROSITA VERDE £13

Blanco Tequila, Lillet, Rosemary, Green Tea

FOR THE TABLE

HOUSE MARTINI £15

Vodka, Dry Vermouth, Bergamot Olive & Balsamic

STARTERS

Ground Bakery Bread (v) HOUSE BUTTERS	£5	Pea Velouté (v) TRUFFLED CHEDDAR GOUGERE	£12
Mushroom Croquettes (v) - <i>4 Piece</i> TRUFFLE MAYO, PARMESAN	£7	Chestnut Mushroom Parfait (v) pickled mushrooms, black garlic, sourdough	£17.5
Gordal Olives (vn, gf)	£4.5	Fillet of Beef Tartare PARSLEY, CONFIT EGG YOLK, ONION	£16
Tea Brined, Fried Chicken - <i>3 Piece</i> LIME MAYO, CORIANDER, SESAME	£9.5	Poached Scottish Salmon (gf) pickled cucumber, grapes, radish	£18
Whipped Cod's Roe lemon oil, dill, fennel seed crackers	£6.5	St Brides Bay Crab Tartelette sweetcorn, curry mayonnaise, coriander	£19
Grilled Pembrokshire Oyster (gf) Champagne sauce, cucumber, dill	£6	Isle Of Wight Tomato Salad (v) WHIPPED CROWDIE, SAFFRON, ROMESCO	£14

MAINS

'Fish and Chips' PEA PUREE, BATTER BITS, WARM TARTAR SAUCE	£30
Day Boat Fish leek fondue, crab ravioli, champagne sauce, caviar	£35
Salt Baked Celeriac (gf) VIOLET ARTICHOKE, KOHLRABI, TRUFFLE BUTTER	£24.50
Fillet Of Welsh Beef short rib & onion tartlet	£36.5
Beef & Red Wine (gf)	£4
Green Peppercorn (gf)	£4
Carmarthenshire Lamb Loin KOFTA, GLAZED BELLY, SPICED AUBERGINE	£32
Pembrokeshire Chicken Breast (gf) BBQ HEN OF THE WOODS, SMOKED SAUSAGE, CHE	£27.5 rvil

Australian Black Truffle Suppliment +£15 Oscietra Caviar Suppliment +£15

SIDES

Mac 'n' Cheese (v) MUSHROOM, TRUFFLE	£6.5
Tom's Chips (v, gf) PARMESAN, GARLIC	£6.5
Baked Potato Mash (v, gf)	£6.5
Creamed Leeks & Spinach (gf) NUTMEG, GARLIC	£6.5
Salt Baked Carrots (v, gf) SPICED SEEDS	£6.5

For the table to share;

Toasted Waffles SERVED WITH SOURED CREAM & FINE HERBS AND TOPPED WITH; Smoked Herring Roe - £15 *or*

Oscietra Caviar (15g) - £40

Serves 2-4 guests

Please notify a member of staff of any allergies or dietary requests. (v) = vegetarian • (gf) = no gluten containing ingredients • (vn) = vegan • (vno) = vegan option We source the best quality seasonal ingredients. Due to supply θ demand, this may mean we run out of certain dishes. All prices include VAT. A discretionary 12.5% service charge will be added to your bill.