

A LA CARTE

P&T £10

TWINKLE £16

MARTINI £13

White Port, Cucumber Tonic Brecon Vodka, Elderflower, Billecart-Salmon Brut Champagne Tanqueray Gin, Vermouth, Bergamot

FOR THE TABLE

STARTERS

Ground Bakery Bread (v) HOUSE BUTTER	£4.5	Salt Baked Beetroot Tartlet (v) WHIPPED RICOTTA, HAZELNUT, THYME	£12
Mushroom Croquettes (v) TRUFFLE MAYO, PARMESAN	£6	Jerusalem Artichoke Velouté (v) PARMESAN GROUGÈRE, CHIVE OIL	£10
Gordal Olives (vn, gf)	£4	Chicken Liver & Madeira Parfait BEETROOT, SPICED SEEDS, BRIOCHE	£16
Tea Brined, Fried Chicken LIME MAYO, CORIANDER, SESAME	£8.5	Fillet of Beef Tartare CONFIT YOLK, TRUFFLE, CHIVE MAYO	£14.5
Whipped Cods Roe Lemon oil, dill, fennel seed crackers	£4	Smoked Haddock Tart LEEKS, PANCETTA, PARSLEY	£14.5
MAINS		Citrus Cured Salmon OYSTER MAYO, PONZU, CUCUMBER, RADISH	£16
'Fish and Chips' PEA PUREE, BATTER BITS, WARM TARTARE SAUCE	£27.5	SIDES	
Day Boat Fish CRAB RAVIOLI, BRAISED CUCUMBER, CHAMPAGNE	£30 E SAUCE	Mac 'n' Cheese (v)	£6
Spinach & Brown Butter Agnolotti (v) WILD MUSHROOMS, SWEETCORN, TRUFFLE	£22.5	MUSHROOM, TRUFFLE Tom's Chips (v, gf) PARMESAN, GARLIC	£6
Fillet Of Welsh Beef short rib & mushroom tartlet	£33	Baked Potato Mash (v, gf)	£6
Welsh Lamb Cannon CRISPY LAMB SHOULDER, BLACK GARLIC	£28.5	Creamed Spinach (v, gf) NUTMEG, GARLIC	£6
Pembrokeshire Chicken Breast (gf) MAPLE GLAZED BACON, CREAMED SWEETCORN	£25.5	Sweet Gem Salad (v) HOUSE DRESSING, PECORINO, RADISH, GRAPES	£5
Creedy Carver Duck Breast RILLETTES, CARROT, SPICED SEEDS, JUS GRAS	£28.5	Glazed Carrots (v, gf) SPICED SEEDS	£6
SAUCES			
Beef & Red Wine (gf)	£3		
Green Peppercorn (gf)	£3		
Montpellier Butter	£3		