

# A LA CARTE

## P&T £6

Graham's No. 5 White Port, Tonic, Cucumber

## CLASSIC KIR £6

Crème de Cassis, Pinot Gris, Lemon Zest

## MILANO-TORINO £6

Campari, Cocchi di Torino, Olive

# FOR THE TABLE

# STARTERS

Ground Bakery Bread (v) HOUSE BUTTERS	£5	Butternut Squash Velouté (v) BLACK BOMBER & ONION WAFFLE	£12
Gordal Olives (vn, gf)	£5.5	Chestnut Mushroom 'Rossini' (v) MADEIRA JUS, PICKLED SHIMEJI, BLACK GARLIC, TOASTED BRIOCHE	£17
Mushroom Croquettes (v) - 4 Piece	£7	TOASTED BRIDGILE	
TRUFFLE MAYO, PARMESAN		Fillet of Beef Tartare	£16
Cervelle de Canut (gf)	£8	RED WINE, TRUFFLED MAYO, POTATO ROSTIS	
FROMAGE BLANC, OLIVE OIL, SOFT HERBS, GAME CHIPS		Warm Smoked Salmon CITRUS & HERB RISOTTO, CRÈME FRAÎCHE	£16
Pembrokeshire Oyster (gf)	£6		
SMOKED BUTTER SAUCE, CAVIAR, PICKLED CUCUM	1BER	Roasted Orkney Scallop (gf) MELTED LEEKS, SMOKED BUTTER SAUCE, CHIVES	£19
Potato Rosti	£6		
<ul><li>MOXON'S SMOKED SALMON, CRÈME FRAÎCHE</li><li>BEEF TARTARE, RED WINE, TRUFFED MAYO</li></ul>		Heritage Beetroot & Blue Cheese Tart (v) SPICED QUINCE, HAZELNUTS, HORSERADISH	£14
MAINS		SAUCES	
'Fish and Chips' PEA PUREE, BATTER BITS, WARM TARTAR SAUCE	£30	Green Peppercorn (gf)	£4
		Béarnaise (v, gf)	£4
Day Boat Fish (gf) POMME PURÉE, BOURGUIGNON, PANCETTA	£30	Cognac, Wholegrain Mustard & Tarragon (gf)	£4
		Bordelaise (gf)	£4
Crushed Celeriac Agnolotti (v) $\&24.5$ PARMESAN SAUCE, KALE, PINE NUTS		SIDES	
CUTS		Tom's Chips (v) PARMESAN, GARLIC	83
Sourced sustainably from Rogers & Son - Carmarthen		House Fries (v)	£6
Fillet Of Welsh Beef SHORT RIB TARTELETTE, MUSHROOM	£38	Mac 'n' Cheese (v) MUSHROOM, TRUFFLE	83
Welsh Pork Chop (gf) JERUSALEM ARTICHOKE, PICCALILLI	£28	Baked Potato Mash (v.,gf)	83
Carmarthenshire Lamb Loin	£30	Creamed Spinach (v, gf) NUTMEG, GARLIC	82
GREEN SAUCE, PURPLE SPROUTING BROCCOLI  Chateaubriand (for two, subject to availability)  DAUPHINOISE POTATOES	£82	Salt Baked Carrots (v,gf) SPICED CASHEW, SOFT HERBS	83
	202	BBQ Hispi Cabbage (v)	83