

A LA CARTE

AMERICANO² £11

Campari, Sweet Vermouth, Coffee, Soda

MIAMI 75 £19

Gin, Fresh Lemon, Rosé Champagne

HOUSE MARTINI £15

Vodka, Dry Vermouth, Bergamot Olive & Balsamic

FOR THE TABLE

STARTERS

Ground Bakery Bread (v) HOUSE BUTTERS	£5	Pea & Asparagus Velouté (v) TRUFFLED CHEDDAR GOUGERE	£12
Mushroom Croquettes (v) - 4 Piece 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, TRUFFLED EGG YOLK, ONION	£16
Tea Brined, Fried Chicken - 3 Piece LIME MAYO, CORIANDER, SESAME	£9.5	Citrus Cured Salmon (gf) AVOCADO, TRUFFLE PONZU, RADISH	£18
Whipped Cod's Roe LEMON OIL, DILL, FENNEL SEED CRACKERS	£6.5	St Brides Bay Crab Tartelette WYE VALLEY ASPARAGUS, PINK GRAPEFRUIT	£19
Grilled Pembrokshire Oyster (gf) CHAMPAGNE SAUCE, CUCUMBER, DILL	£6	Isle Of Wight Tomato Tart (v) WHIPPED CROWDIE, SAFFRON, ROMESCO	£14
MAINS		SIDES	
'Fish and Chips' PEA PUREE, BATTER BITS, WARM TARTARE SAUCE	£30	Mac 'n' Cheese (v) MUSHROOM, TRUFFLE	£6.5
Day Boat Fish LEEK FONDUE, CRAB RAVIOLI,	£35	Tom's Chips (v, gf) PARMESAN, GARLIC	£6.5
CHAMPAGNE SAUCE, CAVIAR		Baked Potato Mash (v, gf)	£6.5
Potato Terrine (v,gf)) WYE VALLEY ASPARAGUS, WHIPPED CROWDIE, MUSHROOM	£24.50	Creamed Leeks & Spinach (gf) NUTMEG, GARLIC	£6.5
Fillet Of Welsh Beef short rib & onion tartlet	£36.5	Salt Baked Carrots (v, gf) SPICED SEEDS	£6.5
Beef & Red Wine (gf)	£4		
Green Peppercorn (gf)	£4		
Roast Saddle of Pembrokeshire Lamb PRESSED SHOULDER, BLACK GARLIC, SALSA VERDE	£32		
Pembrokeshire Chicken Breast PRESSED THIGH, GIROLLES, WILD GARLIC	£27.5	Add fresh truffle or Oscietra caviar for £10 to any of our dishes.	