



THE START

Lemon and Garlic King Prawns with toasted Ciabatta	9.50
Shredded Pork Bon Bons, Sriracha Mayonnaise, Pickled Cucumber	8.00
Chicken Liver Parfait, Rye Bread and a Red Onion Chutney	8.25
Roasted Sweet Potato and Figs, Salsa Verde and crumbled Feta (V)	7.50
Local Penclawdd Mussels served with either a:	8.50/16.50
Fragrant Thai Sauce or Traditional Marinere Sauce – Starter/Main	
Pigeon Breast, Parsnip Puree, Wild Mushrooms and Game Chips.	8.50

Selection of House Breads

Garlic Ciabatta	3.50
Garlic and Cheese Ciabatta	4.25
Rosemary and Sea Salt Focaccia and Olives	4.75
Portion of Fries	3.50

THE MIDDLE

Fillet of Venison, cream of Mashed Potato, Tender Stem Broccoli, Carrot Puree and Jus.	24.00
Breast of Chicken, Creamed Leeks, Fondant Potato, Wild Mushrooms and Thyme Jus.	18.00
King Prawn Laksa , Thai Coconut broth, Chilli, Coriander and Egg Noodles.	18.50
Vegetable Laska, Thai Coconut broth, Chilli, Coriander (Vg)	15.50
Fresh Scottish Salmon Steak, Wilted spinach, fondant Potato, Capers and Lemon butter	15.00
Vegetable Tagine, Fluffy Couscous and Toasted Almonds (Vg)	18.00
Beef Brisket, Pomme Purée, Fine Beans, Long Stem Carrot and Jus.	18.75
Seafood Linguine - 'Fruit de Mer' fresh fish of the day poached in a light white wine and Samphire cream sauce, finished with King Prawns. <i>(Vegetarian option available)</i>	19.50
Preseli Bluestone 10oz Welsh Ribeye Steak.	25.00
Preseli Bluestone 8oz Welsh Fillet Steak.	28.00
Portobello mushroom, roasted confit tomato, watercress. homemade chunky chips <u>Add a sauce:</u> Peppercorn, Stilton, Chimichurri.	3.00

"Naked Fish"

Our selection of fresh local fish changing daily, simply grilled or pan fried, roasted vine tomatoes. buttered peas, chips or new potatoes with lemon butter and samphire sauce on the side. Please ask one of the team for today's catch.

Selection of Side Dishes all at 3.50

Baby stem buttered broccoli - Long stem carrots - Fine Beans - Buttered New Potatoes
Skinny Fries - Chunky chips