Al A Carte Menu

Snacks

Charcuterie plate for two	£12
Marinated olives	£4
Salted almonds	£4
Bread & butter for two	£4
Starters	
Scallops, cauliflower, caper and raisin, cumin cream	£15
Pork cheeks, crown prince, burnt apple, black garlic	£13
Cured salmon, ajo blanco, marinated keta, grapes, almonds	£15
Rarebit mousse, yolk, leek, beer caramel, marmite croutons	£12
Mains	
Halibut, haricot beans, lardo, leeks, apple, celeriac & truffle sauce	£34
Beef short rib, kohlrabi, hispi, hen of the woods, pickled mustard seeds	£32
Cod, prawn bisque, pickled mussels, coastal vegetables	£34
Lamb loin, glazed shoulder, shallot and spelt	£34
Mushroom Bolognese, parmesan gnocchi	£28
Sides	
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Pembrokeshire new potatoes, wild garlic mayo	£8
Tenderstem broccoli, romesco, almond	£8
Roasted carrots, satay sauce	£8

Served until 8.30pm and designed to be taken by the entire table

Please note a discretionary service charge of 12.5% will be automatically added to the bill



