



# THE FELIN FACH GRIFFIN

## Drinks

Crémant de Bourgogne NV, Domaine Deliance (125ml)	11.00	Cabalva Perry, Hay-on-Wye	7.00
No Alcohol Riesling, Allendorf (125ml)	6.00	Espresso Martini	12.00
Zingy Bear Switchel, Ginger	4.80	Mojito	12.00

## Supper

June/July Sample

6.00 - 9.00pm

Gordal spiced olives	4.00	Spiced mixed nuts	3.50
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Wye Valley asparagus, Neil's Yard goat curd, Pembrokeshire rapeseed oil

Pickled beetroot, blood orange, candied pecans, fennel cracker 🌿

Mustard leeks, poached egg, toasted crumpet, smoked hollandaise

Hot smoked salmon rilette, sesame cracker, dill, lemon

Lamb croquette, parsley mayonnaise, crispy capers

Smoked ox tongue, beetroot remoulade, sorrel

Ham hock & parsley terrine, piccalilli, crispy cabbage, focaccia

Hake, smoked cod's roe, tempura broccoli, caper butter

White crab, pickled mooli, orzo, crab bisque, lemon

Ray wing, samphire, herring caviar, brown shrimp, beurre noisette

Lamb rump, creamed potato, pea & mint fricassée, cauliflower & Ragstone purée

Venison haunch, blackberry ketchup, hen of the woods, pommes Anna, red wine jus

Parsnip risotto, Perl Las, pangrattato, apple, pickled celery

Mushroom, celeriac & spinach pithivier, olive oil mash, mushroom gravy 🌿

2 courses : 40.00

3 courses : 48.00

## Side orders

Triple cooked chips, aioli	6.00	Isle of Wight tomato salad	6.00
Creamed potato, smoked butter	5.50	Buttered greens, Parmesan	5.50
Celeriac, Perl Las, hazelnuts	6.00		

## Tonight's wine picks

By the glass (125 ml)	Skin Contact Macération 2023, Fabien Jouves, SW France (skin contact / orange)	9.50
By the glass (125ml)	Ribeiro 2022, Ollos, Fazenda Augavelada (red)	10.25

*Most of our dishes can be adapted to suit a dairy free or gluten free diet: ask the team when ordering. Please also tell us about any specific allergies or intolerances that we need to know about.*

We add a 12.5% discretionary service charge to your total bill.  
This is handled independently and shared across our whole team.

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## Puddings

Dark chocolate pavé, Windmill Hill Farm raspberry, frosted cocoa nib  
 Cardamom & orange rice pudding 🌿  
 Sticky date pudding, miso caramel, crispy banana  
 Baked yoghurt, Griffin rhubarb, oat crumb  
 Pistachio cookie, chocolate crèmeux, cherries  
 Selection of British cheese, date & walnut bread, Griffin chutney, apple  
 Petit four, James Gourmet Coffee or Trumper's Tea

6.50

## Tonight's cheeses

Hafod Cheddar	<i>Unpasteurised cow's milk</i>	<i>Rich texture, earthy</i>
Perl Las	<i>Pasteurised cow's milk</i>	<i>Creamy, salty, mild blue</i>
Neal's Yard Creamery Ragstone	<i>Goat's milk</i>	<i>Smooth creamy texture, lemony</i>

## Pudding wine & fortified (70ml)

Nectar 2015, Samos	7.25	Greece
Alvarinho 9% Docil 2020, Soalheiro	5.70	Minho
Late Bottled Vintage (LBV), Ramos Pinto	6.95	Douro
Madeira (med dry), Atlantic, Barbeito	9.00	Madeira

## Or/And then...

*We pull espresso and press filter coffee from James Gourmet Coffee, Ross-on-Wye. And brew a range of loose-leaf teas from Trumper's Teas, Hereford. Shout if you prefer dairy milk alternatives or decaffeinated versions.*

## Cocktails

Passion Fruit Martini	<i>Vodka, Passoã, fizz, passion fruit, lime</i>	12.00
Espresso Martini	<i>Espresso, Kahlua, Black Cow Vodka</i>	12.00
Maple Gin Fizz	<i>Brecon Gin, maple syrup, lemon</i>	12.00

## Short measures (35ml)

H by Hine VSOP	<i>Cognac</i>	6.50	France
Marquis de Montesquiou XO	<i>Armagnac</i>	12.50	France
Somerset Cider Brandy 10yr	<i>Apple Brandy</i>	7.50	England
Nikka From the Barrel	<i>Whisky</i>	8.50	Japan
Caol Ila 12 yr	<i>Whisky</i>	9.00	Isle of Islay
Penderyn Madeira	<i>Whisky</i>	6.80	Wales

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