



Sourdough bread, salted beurre noisette **£4.50**

To Begin

Poached Salmon
Crispy oyster, horseradish, beetroot.

Isle of White Tomato **(v)**
Basil pesto, Pant-Ys-Gawn goats cheese.

Pork Belly
Apple puree, spiced N'duja cabbage

Yellowfin Tuna Loin
Miso emulsion, teriyaki, cucumber, sesame

To Follow

Fillet of Stone Bass
Courgette, haricot beans, coastal herbs, miso emulsion.

Braised Welsh Lamb
Aubergine sambal, cous cous, lamb sauce.

Roasted Chicken
Leek, sweetcorn, rosti potato, chicken jus gras.

Cauliflower **(v)**
Pak choi, chickpeas, sesame, kastu curry sauce.

Side Dishes - *Triple cooked chips* **£5.50** *Roasted carrots* **£5** *Tenderstem broccoli* **£5**

To Finish

Raspberry and Frangipane Tart
Mascarpone, brown butter crumb, pistachio

White Chocolate Cheesecake
Mango, passion fruit, lime

Warm Banana Loaf
Milk ice cream, barti ddu butterscotch sauce, pecan

Welsh Artisan Cheeses
Quince jelly, farmhouse crackers
£3.00 supplement, or **£12.00** as an additional fourth course

2 course **£30**

3 courses **£40**