

## FOR THE TABLE

## STARTERS

Ground Bakery Bread (v) HOUSE BUTTER	£5	Seasonal Velouté (v)	£12
Gordal Olives (vn, gf)	£4.5	Mushroom Parfait (v) WILD MUSHROOM, BLACK GARLIC, SOURDOUGH	£17.5
Mushroom Croquettes (v) TRUFFLE MAYO, PARMESAN	£7	Fillet of Beef Tartare WILD GARLIC, SHALLOT, TRUFFLED EGG YOLK	£16
Tea Brined, Fried Chicken LIME MAYO, CORIANDER, SESAME	£9.5	Roast Orkney Scallop (gf) SPRING VEGETABLES, BASIL CREAM, CAVIAR	£19
Whipped Cods Roe LEMON OIL, DILL, FENNEL SEED CRACKERS	£6.5		
Grilled Pembrokshire Oyster CHAMPAGNE SAUCE, CUCUMBER, DILL	£6		
MAINS		SIDES	
'Fish and Chips' PEA PUREE, BATTER BITS, WARM TARTARE SAUCE	£30	Mac 'n' Cheese (v) MUSHROOM, TRUFFLE	£6.5
Potato Terrine (v)  WYE VALLEY APSPARAGUS, WHIPPED CROWDIE, MUSHROOM	£24.5	Tom's Chips (v, gf) PARMESAN, GARLIC	£6.5
Fillet Of Welsh Beef short rib & onion tartlet	£36.5	Baked Potato Mash (v, gf)  Creamed Spinach (v, gf)  NUTMEG, GARLIC	£6.5
Beef & Red Wine (gf)	£4		
Green Peppercorn (gf)	£4	Salt Baked Carrots (v, gf)	£6.5
Roast Saddle of Prembrokeshire Lamb PRESSED SHOULDER, BLACK GARLIC, SALSA VERDE	£32	SPICED SEEDS	
DESSERTS		DIGESTIF	
Peanut Butter Parfait BANANA, DARK CHOCOLATE	£12.5	Espresso Martini ABSOLUT VODKA, COFFEE LIQUEUR, PX	£14
'Chocolate Cake' (v) PRALINE MOUSSE,COFFEE CARAMEL,	£12.5	Irish Coffee Jameson's irish whiskey, coffee, cream	£10
HAZELNUT ICE CREAM  'Strawberries & Cream' (gf)	£11	Torres Floralis Moscatel (75ml) CATALONIA, SPAIN	£7
MADAGASCAN VANILLA SOFT SERVE, STRAWBERRIES, BASIL		La Perle D'arche (75ml) SAUTERNES, FRANCE	£7
Selection of British & European Cheeses	£16		