



# SILURES

Bottomless drinks 35 per person | Bottomless Champagne 45 per person

S H A R E R S	Trealy Farm Welsh charcuterie & house pickles	12
	Half a dozen native Atlantic Edge oysters & 'bloody mary' dressing	22
	Raw & pickled summer vegetables, gochujang humus (ve)	11
	Grilled sourdough & extra virgin olive oil (ve)	5
	Nocellara olives (ve)	6
S T A R T E R S	Severn & Wye salmon rilette, pickled cucumber, green peppercorn, toasted sourdough	14
	Grilled red prawns, mango & red chilli salsa, gochujang mayonnaise	16
	Steak tartare, soy cured egg yolk, pickled radish, sourdough melba	15
	Avocado, toasted sourdough, red chilli & feta (v / ve)	11
	Buffalo milk burrata, heritage tomatoes, basil pesto & pistachio, sourdough croutons (v)	12
M A I N S	Eggs benedict, royale <i>or</i> florentine (v)	14
	Half <i>or</i> whole poached native lobster, garlic butter, house salad	40 / 78
	Miso-glazed cauliflower, romesco, pomegranate, basil & pistachio (ve)	24
	200g fillet steak, watercress, peppercorn <i>or</i> garlic butter, confit roscoff onion	38
	Dry-aged beef burger, smoked cheddar, crispy bacon, traditional garnish, fries	22
	Half <i>or</i> whole roast free-range chicken, creamed wild mushrooms & tarragon sauce	28 / 55
S I D E S	Two fried <i>or</i> poached Burford Brown eggs (v)	3
	House salad (v / ve) / Green beans, shallots, spenwood (v / ve)	6
	Fries (ve) / Thick cut chips (ve)	6
	Buttered Jersey Royal potatoes, shallots, parsley (v / ve)	6
	<i>add Truffle &amp; spenwood (v)</i>	4
	Macaroni & cheese (v)	6
	<i>add Lobster &amp; crayfish</i>	8
	<i>add Black truffle (ve)</i>	10

(v) vegetarian | (ve) vegan  
(v / ve) vegetarian dish can be adapted to vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Game may contain shots. All prices are inclusive of VAT.