



SILURES

25 for two-courses | 30 for three-courses

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 on toasted sourdough, pickled cucumber, green peppercorn	
	Heritage beetroot salad, goat's curd, tapenade, frisée, rye crisp	
	Buffalo milk burrata, heritage tomatoes, basil pesto, pistachio, sourdough croutons (v)	
M A I N S	Miso-glazed cauliflower, romesco, pomegranate, basil & pistachio (ve)	
	Free-ranged chicken supreme, watercress, lemon & tarragon	
	Whole mackerel, tartare sauce, frisée	
S I D E S	House salad (v / ve)	6
	Green beans, shallots, spenwood (v / ve)	6
	Roasted wild mushrooms, garlic, tarragon (v / ve)	6
	Fries (ve) / Thick cut chips (ve)	6
	Buttered Jersey Royal potatoes, shallots, parsley (v / ve)	6
	<i>add Truffle & spenwood (v)</i>	4
	Macaroni & cheese (v)	6
	<i>add Lobster & crayfish</i>	8
	<i>add Black truffle (ve)</i>	10
D E S S E R T S	Peach & plum frangipane, lemon sorbet (v)	
	Ice cream & sorbet selection, honeycomb (v / ve)	
	Truffle Cenarth brie, date chutney, oat crackers	

(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. All prices are inclusive of VAT.