



SILURES

19.05 for two-courses | 23.05 for three-courses

SHARERS	Trealy Farm Welsh charcuterie & house pickles	12
	10g or 20g Oscietra caviar, grated egg, crème fraîche, capers, sourdough crisp	50 / 94
	Raw & pickled Summer vegetables, gochujang humus (ve)	10
	Grilled sourdough & Terre Bormane extra virgin olive oil (ve)	4
STARTERS	Grilled hispi cabbage, black garlic, hollandaise (v / ve)	
	Fish cake, sea herbs & vegetables, tartare sauce	
	Isle of Wight tomatoes, new potatoes, tapenade, edamame, poached quail eggs (v / ve)	
MAINS	Miso-glazed cauliflower, romesco, pomegranate, basil & pistachio (ve)	
	Free-range chicken supreme, lemon & tarragon	
	Grilled whole mackerel, tartare sauce, frisée	
SIDES	Baby gem, IOW tomato & avocado salad <i>with</i> green goddess dressing (v / ve)	6
	Tenderstem broccoli, Spenwood & chilli (v / ve)	5
	Wild mushrooms, garlic & tarragon (v / ve)	6
	Fries (ve) / Thick-cut chips (ve) / Buttered new potatoes, shallot & parsley (v / ve)	5
	<i>add Truffle & Spenwood (v)</i>	4
	Macaroni & cheese (v)	5
<i>add Lobster & crayfish or Welsh black truffle (ve)</i>	8	
DESSERTS	Rice pudding, berry compote, honeycomb (v)	
	Clotted ice cream <i>or</i> strawberry sorbet (v / ve)	
	Truffle Cenarth, date chutney, quince, truffle honey, 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.