



SILURES

30 for two-courses & 35 for three-courses

SHARERS	Trealy Farm Welsh charcuterie & house pickles	12
	10g or 20g Oscietra caviar, grated egg, crème fraîche, capers, rye crisp	44 / 84
	Raw & pickled spring vegetables, gochujang humus (ve)	10
	Grilled sourdough & extra virgin olive oil (ve)	4
STARTERS	Fish cake, baby spinach, caper aioli	
	Heritage beetroot tartare, squash, goat's curd, rye crisp (v / ve)	
	Spiced carrot & cumin soup, black garlic, grilled sourdough (v / ve)	
MAINS	<i>All mains are accompanied by a Yorkshire pudding, roast potatoes, heritage carrots, red cabbage, greens, cauliflower cheese & jus</i>	
	Choose between Roger & Sons crispy pork belly, 28-day dry-aged sirloin or roast chicken supreme	
	Dayboat hake fillet, cannellini beans, sea herbs & vegetables, salsify	
	Grilled miso-glazed aubergine, Jerusalem artichoke, black garlic, nasturtium (ve)	
SIDES	Chicory salad (v / ve)	5
	Tenderstem broccoli, Spenwood & chilli (v / ve)	5
	Grilled hispi cabbage, black garlic, hollandaise (v / ve)	6
	Fries (ve) / Thick-cut chips (ve) / Potatoes au gratin (v) <i>add Truffle & Spenwood (v)</i>	5 4
	Macaroni & cheese (v)	5
	<i>add Lobster & crayfish or Welsh black truffle (ve)</i>	8
DESSERTS	Sticky toffee pudding, salted caramel sauce, clotted ice cream (v)	
	Salted caramel ice cream <i>or</i> mango sorbet, homemade honeycomb (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. Game may contain shot. All prices are inclusive of VAT.