

Cured Italian meats 10

Nocellara olives (ve) 6

Warm focaccia (ve) 5 Extra Virgin Olive Oil, Balsamic Vinegar

Maldon oysters, chimichurri 4 each

STARTERS Spiced squash soup, coriander & lime falafel (ve) 8 Steak tartare, quail egg, sourdough crisp 13 Pork & white pudding scotch egg, house piccalilli 8 Grilled king prawns, caper lemon butter 12 Chicory salad, candied walnuts, pear & Perl Las (v/ve) Severn & Wye smoked salmon, horseradish 9 12 pickled cucumber, buttered rye MAINS Caramelised shallot tarte tatin, goats cheese, 18 Greedy Carver duck breast, roasted celeriac, 28 pear & walnut salad (v/ve) pistachio granola Wild mushroom & tarragon risotto (v/ve 18 Welsh lamb rump, lamb belly, creamed potato, squash Steamed mussels, nduja, Welsh cider, 21 Lobster linguine, red chilli, parsley 32 toasted sourdough, fries The Aura beef burger, smoked applewood cheddar, 18 Hake, pancetta, mussel, leek & white bean stew 32 streaky bacon, caramelised onions, fries GRILL Lemon & thyme roasted poussin 22 284g Welsh beef rump 28 170g Fillet beef 39

Harissa celeriac (ve) 20

SALADS

Thai peanut noodle salad (ve)

Tenderstem broccoli, edamame, red pepper

1kg Cote de Boeuf for two 85

SIDES

Tenderstem broccoli, chimichurri (ve)

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All grills are served with peppercorn, bearnaise or garlic butter, fries, shallot ℰ watercress salad.

Add chicken or salmon supreme to any salad 5 Fries (ve), Creamed potato (v) or Thick-cut chips (ve) add roasted garlic & parmesan 2 Caesar, baby gem, anchovies, parmesan, focaccia croutons 14 Roasted carrots, cumin, tahini & pomegranate (ve) 5 Heritage tomato salad, goats cheese mousse, smoked almond, fresh basil (v/ve) Black Bomber mac' & cheese (v) 6

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

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