

Vesper Martini 12
*Hensol Castle gin & vodka, Dolin, Kina 'Aero d'Or,
 White chocolate oil*



Twinkle 12
*Portobello Bergamot, FAIR elderflower,
 Veuve Cliquot*

Cured Italian meats 10

Nocellara olives (ve) 6

Warm focaccia (ve) 3.5pp
Pembrokeshire rapeseed oil, balsamic vinegar

Porthilly oysters, chimichurri *or* mignonette 4 each

S T A R T E R S

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| Whipped feta bruschetta, marinated tomatoes, wild garlic pesto (v/ve) | 9 | Steak tartare, beef fat brioche, pickled shimeji mushrooms | 13 |
| Pea and mint soup, goats cheese curd (v/ve) | 8 | Grilled king prawns, katsu sauce, chilli & lime | 12 |
| Pork & black pudding scotch egg, house piccalilli | 9 | Smoked haddock and spring onion arancini, curry aioli | 9 |

M A I N S

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|--|----|--|----|
| Slow roasted tomato tarte tatin, roquito red pepper, feta & rocket salad (v/ve) | 20 | Glazed duck breast, grilled hispi cabbage, sweet potato, blackberry, jus | 30 |
| Pea, broad bean and goats cheese risotto (v/ve) | 18 | Confit pork belly, roasted garlic polenta, grilled courgette, chimichurri, jus | 26 |
| The Aura beef burger, smoked applewood cheddar, streaky bacon, caramelised onions, fries | 18 | Lamb rump, roasted new potato, peas, pancetta, jus | 30 |

Sea bass supreme, caper raisin puree, charred Tenderstem broccoli, samphire, gnocchi 28

G R I L L

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|------------------|----|----------------------|----|--------------|----|---------------------------|----|
| 190g Fillet beef | 44 | 284g Welsh beef rump | 30 | 227g Rib eye | 32 | 1kg Cote de Boeuf for two | 85 |
|------------------|----|----------------------|----|--------------|----|---------------------------|----|

Steak sharing experience 90
Fillet, rump & rib eye

Cauliflower steak (ve) 20
Fries, shallot & watercress salad

Chipotle & lime roasted poussin 22
Fries, shallot & watercress salad

Peppercorn sauce, bearnaise sauce, roasted garlic butter, smoked beef fat butter - 3 each

S A L A D S

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|---|--------------------|
| <i>Add chicken or salmon supreme to any salad</i> | 5 |
| | <i>Small/Large</i> |
| Caesar, baby gem, anchovies, focaccia, parmesan crumb | 9/15 |
| Thai peanut noodle salad, Tenderstem broccoli, edamame, red pepper (ve) | 9/15 |

S I D E S

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|---|--------|
| Fries (ve) | 4 |
| Thick-cut chips (ve) <i>or</i> Creamed potato (v) <i>add roasted garlic & parmesan</i> | 6 2 |
| Roasted carrots, cumin, tahini & pomegranate (ve) | 7 |
| Black Bomber mac' & cheese (v) | 7 |
| Green beans, pancetta | 6 |
| Tenderstem broccoli, chimichurri (ve) | 7 |
| Truffle braised beef, creamed potato | 7 |

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

A discretionary 12% service charge is added to all bills. The staff receive 100% of this charge.
 We understand the dangers to those with severe allergies, however due to our cooking environment there is a risk that traces of some allergens may be unintentionally included in the food we serve. Therefore, we cannot guarantee that meals will be free from some allergens.
 Please speak to our staff about the ingredients in your meal, when making your order.

Aura