

BAR SNACKS

Rosemary focaccia (ve)	4
Tagliere di salumi <i>British cured meats, capers, olives, roasted tomatoes</i>	12
Bruschetta <i>Stracciatella, tomatoes, grilled pane casereccio, anchovies</i>	8
Frutti di mare <i>3 or 6 Pembrokeshire Atlantic Edge oysters, shallot, tabasco</i>	11 / 22
Olive bella di spagna (ve) <i>Apuglian olives</i>	6
Fritto misto <i>Assorted deep-fried fish, Pembrokeshire seaweed, olive & caper mayo</i>	10
Gambero rosso <i>5 or 10 red king prawns, garlic & parsley butter</i>	15 / 28
Bombette di maiale <i>Huntsham Farm pork shoulder, caciocavallo cheese, parsley pistou, padron peppers, Welsh black truffle</i>	14
Ragù orecchiette <i>Slow-cooked feather blade of beef, parsley pistou, parmesan</i>	18

(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.

