



S H A R E R S	Trealy Farm charcuterie & house pickles		10	
	Atlantic Edge oyster(s), bloody mary, shallot vinaigrette		4 <i>1pc</i>	
	Raw & pickled autumn vegetables, gochujang humus (ve)		8	
	Grilled sourdough, extra virgin olive oil, sea salt (ve)		5	
	10g <i>or</i> 20g Oscietra caviar, grated egg white & yolk, crème fraîche, capers, sourdough melba		46 / 86	
	Nocellara olives (ve)		6	
	Pork belly croquettes & 'nduja mayo		9 <i>3pc</i>	
S T A R T E R S	Steamed mussels, cream & white wine sauce, shallot, grilled sourdough (<i>available as main</i>)		13 / 24	
	Jumbo king prawn & fried crayfish cocktail, rose marie, chopped babygem, buttered rye		16	
	Butternut squash velouté, Welsh rarebit & pickled red onion (v / ve)		10	
	Dry-aged beef carpaccio, pickled mushrooms, hot mustard, horseradish, spenwood, beef fat chips		15	
	Roasted & pickled courgette, basil pesto, mozzarella, spenwood, romesco (v / ve & <i>available as main</i>)		11 / 20	
	Pork & 'nduja scotch egg, jalapeño oil, house picalilli		14	
	Beetroot tartare, butternut squash, goats' curd, balsamic, horseradish, sourdough melba (v / ve)		12	
M A I N S	450g native lobster thermidor & fries		50	
	Beer-battered haddock & thick-cut chips, mushy peas, tartare sauce, curry dip		22	
	Miso-glazed cauliflower, romesco, pomegranate, basil pesto, black garlic, pistachio (v / ve)		20	
	Wild mushroom risotto, crispy sage, black garlic, walnuts, spenwood (v / ve) <i>add Welsh black truffle (ve)</i>		18 10	
	Game pie, bone marrow, truffled creamed potato, wild mushroom & game jus		28	
	Duck breast & confit leg croquette, braised chicory, butternut squash, crispy sage		30	
	Dry-aged wagyu burger, toasted brioche, smoked cheddar, crispy bacon, traditional garnish, fries		24	
	180g fillet <i>or</i> 1kg côte de boeuf <i>to share</i> , peppercorn <i>or</i> béarnaise, confit roscoff onion, watercress		34 / 90	
	Pan-roasted halibut, fried crayfish & steamed mussels, sea vegetables, lobster & roe bisque		32	
	S I D E S	Macaroni & cheese (v)	6	Fries (ve) / Thick chips (ve) /
<i>add Lobster & crayfish</i>		8	Creamed potato & crispy shallot (v)	
<i>add Welsh black truffle (ve)</i>		10	<i>add Truffle & spenwood (v / ve)</i>	4
Grilled hispi, hollandaise, 'nduja, crispy shallot, black garlic (<i>available v / ve</i>)		6	Chicory, Perl Las, candied walnut, green apple (v / ve)	6

(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 shots. All prices are inclusive of VAT.



SILURES

AT HOLM HOUSE