

## 25 for two-courses | 30 for three-courses

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, crème fraîche, capers, sourdough melba	46 / 86
	Nocellera olives (ve)	6
	Pork belly croquettes & 'nduja mayo	9 <i>3pc</i>
S T A R T E R S	Butternut squash velouté, Welsh rarebit & pickled red onion (v / ve)	
	Roasted & pickled courgette, basil pesto, mozzarella, spenwood, romesco (v / ve)	
	Fish cake, sea vegetables, roe, tartare sauce	
M A I N S	Miso-glazed cauliflower, romesco, pomegranate, basil pesto, black garlic, pistachio (ve)	
	Wild mushroom risotto, crispy sage, black garlic, walnuts, spenwood (v / ve) <i>add Welsh black truffle (ve)</i>	10
	Beer-battered haddock & thick-cut chips, mushy peas, tartare sauce	
S I D E S	Macaroni & cheese (v)	6
	<i>add Lobster &amp; crayfish</i>	8
	<i>add Welsh black truffle (ve)</i>	10
	Grilled hispi, hollandaise, 'nduja, crispy shallot, black garlic ( <i>available v / ve</i> )	6
	Fries (ve) / Thick-cut chips (ve) / Creamed potato & crispy shallot (v) <i>add Truffle &amp; spenwood (v / ve)</i>	6 4
	Chicory, Perl Las, candied walnut, green apple (v / ve)	6
D E S S E R T S	Passionfruit pannacotta, coconut, mixed berries, dates	
	Pumpkin tart & crème fraîche (v)	
	Truffle Cenarth brie, date chutney, 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. All prices are inclusive of VAT.



SILURES

AT HOLM HOUSE