

WILL'S MENU

Something to start

Including freshly baked bread, salted Welsh butter + chef's appetiser of the day

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| Salmon poached in olive oil | £12 |
| Salt baked beetroot, potato mousse, horseradish relish | |
| Danny Dash's Little Haven picked crab | £14 |
| Harissa, semi-dried tomatoes, roasted peppers, yoghurt + coriander | |
| Crumbled Rosary goat's cheese | £11 (v) |
| Poached pear, caramelised walnuts, saffron jelly, truffle + honey vinaigrette | |
| Seared king scallops | £15 |
| Carmarthen ham, sweet + sour celeriac, apple, wholegrain mustard dressing | |
| Roast chicken terrine | £12 |
| Bread sauce, pickled raisins, crispy capers, chargrilled sour dough | |
| Coast's fish + shellfish bisque | £10 |
| Aioli, Gruyère croutes | |

Main dishes

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| Freshly breadcrumbed cod cheeks | £20 |
| Sprouting broccoli, garlic mashed potato, tomato butter sauce | |
| Eynon's Himalayan salt-aged beef fillet | £32 |
| Charred hispi cabbage, Jerusalem artichoke rosti, caramaelised onions, ale + black treacle sauce | |
| Torched sea bream fillet | £22 |
| Sesame potato dumplings, pak choi, ginger + lemongrass broth, Thai salad | |
| Local skate wing on the bone | £22 |
| Parmentier potatoes, samphire, hazelnut + cockle butter | |
| Roast Carmarthenshire venison loin | £26 |
| Braised red cabbage, butternut squash, blueberries, bitter chocolate | |
| Kitchen garden leek + herb risotto | £16 |
| Poached egg, crispy leeks, mustard frills, Parmesan shavings | |

To finish

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| Star anise poached plums | £9 |
| Caramelised puff pastry, Chantilly cream, red wine jelly | |
| Hot dark chocolate lava pudding (20 minutes) | £10 |
| Grue de cacao crumb, vanilla ice cream | |
| Sticky stem ginger pudding | £9 |
| Marinated pineapple, passion fruit jam, coconut custard | |
| Frangipane + blackberry tart | £10 |
| Apple compote, crystalised almonds, blackberry ice cream | |
| Welsh cheeses | £13 |
| Caraway biscuits, tomato relish, celer | |