

TASTING MENU

Pembrokeshire new potato veloute

Truffled confit egg yolk, wild garlic, mint oil

Danny Dash's Little Haven picked crab

Sweet pickled celeriac, tomato water, fresh coconut, Thai basil

Duck leg confit terrine

Rhubarb puree, stem ginger jelly, duck scratchings, toasted pine nuts

Grilled red mullet fillet

Saffron potato, roasted red peppers, fennel, crab bisque

Roasted new season lamb chump

Kitchen garden vegetables, spaghetti, pistou sauce

Frangipane + blackberry tart

Apple compote, crystalised almonds, blackberry ice cream

£65 per person to be taken by the whole table

***£40 per person** for matching wines (optional)

Tasting menu is only available 12 - 1.30pm and 6.30 - 8.30pm