

WILL'S MENU

Something to Start

Danny Dash's Little Haven picked crab Sweet pickled celeriac, tomato water, fresh coconut, Thai basil	£14
Duck leg confit terrine Rhubarb puree, stem ginger jelly, duck scratchings, toasted pine nuts	£13
Crumbled Pant-Ysgawn goat's cheese salad Gingerbread, carrot, orange + vanilla puree, honey vinaigrette	£12 (v)
Salmon slowly poached in olive oil Cauliflower mousse, cucumber + apple salad, yoghurt	£12
Pembrokeshire new potato velouté Truffled confit egg yolk, wild garlic, spring vegetables, mint oil	£11 (v)
Seared king scallops Asparagus spears, pink grapefruit, hazelnut praline	£16

Main Dishes

Grilled red mullet fillet Saffron potatoes, roasted red peppers, fennel, crab bisque	£23
Eynon's Himalayan Salt-Aged Beef Fillet Charred hispi cabbage, Jerusalem artichoke rosti, caramelised onions, ale + black treacle sauce	£32
New season lamb – roasted chump +braised shoulder Kitchen garden vegetables, spaghetti, pistou sauce	£26
Torched sea bream fillet Sesame potato dumplings, pak choi, ginger + lemongrass broth, Thai salad	£22
White beetroot + dill risotto Crème fraiche, pickled beetroot, mustard frills, parmesan shavings	£18 (v)
Freshly breaded cod cheeks Pearl barley + chorizo, chargrilled spring onions, smoked paprika rouille	£22

To Finish

Star Anise Poached Plums

£9

Caramelised puff pastry, Chantilly cream,
red wine jelly

Hot Dark Chocolate Lava Pudding (20minutes)

£9

Grue de cacao crumb, vanilla ice cream

Sticky Stem Ginger Pudding

£9

Marinated pineapple, passion fruit jam,
coconut custard

Frangipane + Blackberry Tart

£9

Apple compote, crystallised almonds,
blackberry ice cream

Welsh cheeses

£13

Boksborg Blue, Snowdonia Beechwood smoked
cheddar, Perl Wen, Pant-Ysgawn goat's cheese,
Caraway biscuits, tomato relish, celery