

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

Coconut, raspberry + pistachio slice £9

Raspberries, lemon thyme ice cream, pistachio crumble

Dark chocolate tart £9

Lavender biscuit, strawberry sorbet + jelly,
kitchen garden lavender custard

Basil poached peach £9

Lemongrass panna cotta, meringue, chilled wine soup,
peach + basil granite

Vanilla crème brûlée £9

Pickled blueberries, brandy snap, elderflower + blueberry jelly

Welsh cheeses £13

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