

# TASTING MENU

## **Pembrokeshire new potato velouté**

Truffled confit egg yolk, mint oil

Fiano di Avellino DOCG, 2014 (75ml)

## **Danny Dash's Little Haven picked crab**

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

Château de l'Aumérade, Côtes de Provence Rosé, 'Cuvée Marie Christine', 2015 (75ml)

## **Duck leg confit terrine**

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

Signe Vigneron, Fleurie, Domaine Des Grands Cedres, 2014 (75ml)

## **Grilled gurnard fillet**

Saffron potatoes, roasted red peppers, fennel, crab bisque

Lockwood vineyards, Monterey chardonnay, 2013 (75ml)

## **Roasted Welsh lamb chump**

Olive crushed potatoes, ratatouille, smoked aubergine puree, pistou sauce

Matais Riccitelli, The Apples Doesn't Fall Far From the Tree Bonarda (100ml)

## **Coconut, raspberry + pistachio slice**

Raspberries, lemon thyme ice cream, pistachio crumble

Quady, Elysium Black Muscat (50ml)

**£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**