

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, 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, summer vegetables, mint oil	£11 (v)
Chargrilled Milford Haven squid Orange + fennel salad, orange zest puree, spice of angels	£14
Seared king scallops Asparagus spears, pink grapefruit, hazelnut praline	£16

Main Dishes

Grilled gurnard fillet Saffron potatoes, roasted red peppers, fennel, crab bisque	£22
Eynon's Himalayan salt-aged beef fillet Garlic buttered cabbage, semi-dried tomatoes, oyster mushrooms, salsa verde	£32
Welsh lamb – roasted chump + braised shoulder Olive crushed potatoes, ratatouille, smoked aubergine puree, pistou sauce	£26
Torched sea bream fillet Sesame potato dumplings, pak choi, ginger + lemongrass broth, Thai salad	£22
White beetroot + dill risotto Crème fraîche, pickled beetroot, mustard frills, parmesan shavings	£18 (v)
Freshly breaded cod cheeks Pearl barley + chorizo, chargrilled spring onions, smoked paprika rouille	£21
Pan-fried hake fillet Samphire, kitchen garden leeks, mash, mussel + dill cream sauce	£24

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	
Iced white chocolate parfait	£9
Semi-dried British cherries, salted dark chocolate crumb, cherry puree	
Welsh cheeses	£13
Perl Las blue, Snowdonia Beechwood smoked cheddar, Perl Wen brie, Pant-Ysgawn goat's cheese, caraway biscuits, tomato relish, celery	