

# TOM'S MENU

## SNACKS

Salt cod scotch egg   <i>brown sauce</i>	£4
Oyster   <i>cider vinegar, apple, spring onion</i>	£4
Scallop tempura   <i>ponzu, lime zest</i>	£4
Pork belly   <i>watermelon, chilli jam, crackling</i>	£4
Truffle polenta   <i>rosemary, Parmesan</i>	£4

## TO START

### From the Sea

Mackerel   <i>crispy oyster, cider, miso, cucumber emulsion</i>	£12
Slow cooked cuttlefish   <i>enoki mushroom, chicken broth</i>	£10
Crab   <i>charred sweetcorn risotto, chorizo, egg yolk</i>	£15
Salmon   <i>dill crème fraîche, lemon, marinated keta caviar</i>	£13

### From the Land

Duck pastrami   <i>turnips, duck liver, salted blackberries</i>	£14
Crisp hens egg   <i>salt baked celeriac, mushroom espuma</i>	£9

**Allergy Information:** Please let our team know in case of any allergy or dietary requirements. We will be happy to help and advice.

## TO FOLLOW

### From the Sea

Cod   <i>broccoli cured shrimps, almonds, sauce vierge</i>	£26
Hake   <i>cauliflower, black quinoa, mussels, parsley sauce</i>	£24
Brill   <i>wild mushrooms, red wine shallot, burgundy sauce</i>	£28
Halibut   <i>truffle potato, pancetta, chicken jus</i>	£29

### From the Land

Welsh Black beef fillet   <i>roast artichokes, baby gem lettuce, roast onion, red wine jus</i>	£32
Curried cauliflower   <i>raisins, cauliflower grains, cumin velouté</i>	£19
Roast baby cabbage   <i>black quinoa, fermented baby gem, parsley sauce</i>	£19

## SOMETHING CHEESY

Perl Las   <i>crisp pastry, marinated raisins, grape chutney, walnuts</i>	£9
---	----

## A SWEET FINISH

Apple Tarte Tatin   <i>passionfruit, caramel ice cream</i>	£9
Vanilla panna cotta   <i>caraway shortbread, blackberries, pear sorbet</i>	£9
Dark chocolate   <i>hazelnut nougatine, vanilla ice cream</i>	£9

**Allergy Information:** Please let our team know in case of any allergy or dietary requirements. We will be happy to help and advice.

## TASTING MENU

Oysters | *cider vinegar, apple, spring onion*

Truffle polenta | *rosemary, Parmesan*

Scallop tempura | *ponzu, lime zest*

~

Mackerel | *crispy oyster, cider, miso, cucumber emulsion*

~

Crab | *charred sweetcorn risotto, chorizo, egg yolk*

~

Curried cauliflower | *raisins, cauliflower grains, butter sauce*

~

Halibut | *truffle potato, pancetta, chicken jus*

*or*

Welsh Black Beef fillet | *roast artichokes, baby gem lettuce, roast onion, red wine jus*

~

Perl Las | *crisp pastry, marinated raisins, grape chutney, walnuts* (Supplement £7)

~

Vanilla pannacotta | *caraway shortbread, blackberries, pear sorbet*

£75 per person

Wine flight £45 per person

**Allergy Information:** Please let our team know in case of any allergy or dietary requirements. We will be happy to help and advise.