

MENU

APPETISERS

Crispy Oyster <i>miso mayonnaise</i>	£4
Hogget Belly <i>aubergine sambal</i>	£4
Galician Octopus <i>avocado, sweet chilli</i>	£4
Truffle Polenta <i>chorizo, parmesan</i>	£4

TO START

Crab <i>smoked haddock, grapefruit, lemongrass</i>	£14
Salmon Ballotine <i>caviar cream, wasabi, cucumber</i>	£12
Duck Liver <i>turnip, sage, sherry sauce</i>	£12
Anglesey Egg <i>leeks, parmesan, potato tuille</i>	£9

Allergy Information: Our food may contain one or more allergens.
Please let us know in advance if you have any allergies or dietary requirements
and we will be happy to help.

Please ask if you would like to see our vegetarian menu.

TO FOLLOW

Cod <i>roast scallop, broad beans, chowder</i>	£28
John Dory <i>saffron onions, fennel, bouillabaisse</i>	£26
Hake <i>broccoli, pak choi, soy butter sauce</i>	£25
Salt Marsh Lamb <i>shoulder & cutlet, cous cous, confit tomato, lamb jus</i>	£29

CHEESE

Black Bomber, Golden Cenarth & Perl Las <i>home made wheat biscuits</i>	£12
---	-----

TO FINISH

Dark Chocolate <i>opaline, white chocolate</i>	£9
Apple Tart Tatin <i>vanilla ice cream (allow 15 minutes)</i>	£9
Peanut Butter Parfait <i>confit lime, chocolate mousse</i>	£9
Choux Bun <i>chantilly cream, raspberry</i>	£9

Allergy Information: Our food may contain one or more allergens.
Please let us know in advance if you have any allergies or dietary requirements
and we will be happy to help.

Please ask if you would like to see our vegetarian menu.