

Spring Evening Menu

Starters

Celeriac and apple soup, crispy shallots(V) **£7.50**

Smoked chicken Caesar salad, garlic croutons, pancetta lardons **£8.50**

Pan-fried mackerel, rhubarb sauce, pickled rhubarb, mustard vinaigrette **£8.50**

Baked goat's cheese with hazelnut crust, chicory, rocket leaves, balsamic onions (V) **£8.50**

Crispy Burford brown hen egg, pearl barley, asparagus and pea risotto, chive oil (V) **£9.00**

Scallops, lobster and smoked haddock gratin, laverbread toast **£13.50**

Mains

Welsh herb crusted rack of lamb with wild garlic and lemon pesto, squash puree, charred baby leeks, fondant potato, lamb jus **£25.50**

Wild mushroom stroganoff, skinny fries and basmati rice (V) **£15.50**
with beef fillet strips **+£4.50**

Corn fed Chicken breast, sweetcorn puree, crispy pancetta, charred corn, grilled hispi cabbage, chicken jus **£17.50.**

Creamy cauliflower and chickpea curry, coconut rice, poppadom and mango chutney (V) **£15.50**

Steamed monk fish, lime and lemongrass sauce, pan-fried samphire, coconut rice **£21.00**

Tempura battered cod and triple cooked chips, crushed garden peas, tartar sauce **£15.50.**

Pembrokeshire 10oz dry aged sirloin steak, onion rings, triple cooked chips dressed watercress **£28.00.**
Choice of béarnaise sauce, blue cheese sauce, peppercorn sauce **£2.00**

Extras: All **£3.50**

creamed potato, potato dauphinoise, mixed steamed vegetables, homemade triple cooked chips

Dessert

Chocolate fondant, raspberry sorbet **£9.50**

Vanilla panna cotta, poached rhubarb, sable biscuit **£8.00**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream **£7.00**

Forbidden Apple, caramelized apple, white chocolate mousse, red mirror glaze and apple sorbet **£9.50**

Cheese board: Celtic promise washed rind, Caerfi organic cheddar, Perl las blue
red onion marmalade and crackers **£9.50**

Selection of 3 ice creams or sorbets **£6.50**

Ice cream: vanilla, strawberry, chocolate, rum and raisin

Sorbet: Raspberry, orange and apple

If you have any allergies or dietary requirements, please speak to a member of staff.