

A La Carte Menu

Served between (12pm - 2pm) & (7pm & 9:30pm)

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Portion of homemade breads £1.50

Selection of Homemade Nibbles £2.95

Starters

Trio of Twin rivers farm duck, home cured duck ham, duck rilette, liver parfait	£7.25
Smoked haddock and parmesan omelette	£6.95
Beynons farm asparagus, poached Lunnon farm duck egg, wild garlic hollandaise	£6.25
"Oysters and Pearls", chicken oyster tempura, wild garlic pearl barley risotto	£5.95
Ravioli of cockle and laverbread, crispy bacon, buttered Gower leeks	£6.95

Main Course

Best end of Welsh lamb, marsh samphire, lamb crackling, broad bean and mint.	£20.80
Roast cod "Masalla", pickled carrot, coconut and coriander lentils	£18.90
Penrhiw farm free range Chicken, wild garlic rosti, maderia and morels	£18.90
Pan fried fillet of organic Sewin, crushed peas, crayfish "bon bon", wild fennel bisque	£18.90
Ragu of Provençal vegetables, goats cheese and potato dumplings, basil oil	£14.80

Please be aware some of our dishes may contain nuts and/or traces of alcohol. If you have any dietary needs or allergies that require attention, just let us know and we will do our best to accommodate them.

