

Sample Set Menu

Served Tuesday until Saturday between 12:00 and 14:30
Tuesday, Wednesday & Thursday evenings between 19:00 and 21:30
2 Courses £14.95 3 Courses £17.95

Starters	Portion of home-made breads (3 slices, different flavours)	£1.00
	Selection of fine soups	
	Confit belly of Welsh pork, black pudding and celeriac remoulade	
	Local mussels marinière	
	Tartare of smoked salmon fresh lemon, quenelle of crème fraîche, red pepper coulis	
	Bruchetta with cannelloni bean ragout glazed Pant ys Gawn cheese, seasonal leaves	
	Parma ham Ceasar salad	

Main Courses

Slow-braised neck fillet of Welsh lamb pea risotto, smoked bacon jus
Pan-fried fillet of salmon sun-blush tomato crushed potatoes, local mussels, horseradish velouté
Ribsteak of Welsh pork glazed Granny Smith apples, cider sauce, buttered cabbage, fondant potatoes
Smoked bacon wrapped breast of corn-fed chicken sweetcorn polenta, field mushrooms, confit tomatoes
Fillet of cod in spring water batter hand-cut chips, mushy peas, tartar sauce
Peppered ribeye Welsh Black beef steak Per Las cheese butter, hand-cut chips, seasonal leaves (£2.50 supplement)
Potato gnocchi sautéed wild mushrooms, sage burnt butter sauce

Desserts

Vanilla cheesecake, balsamic strawberries
Limoncello & pistachio crème brûlée, vanilla parfait, nutty tuille
Bitter chocolate & chilli fondant, home-made chocolate chip ice cream, pomegranate sauce
Chilled mascarpone & espresso mousse, chocolate cake
Selection of award winning Welsh farmhouse cheese, home-made chutney, savoury biscuits (£2.50 supplement)

Please be aware that some of our dishes may contain traces of nuts and alcohol

Sample Dinner Menu

Additional Dishes for Set Menu with a Supplementary Charge

Served Tuesday until Thursday between 19:00 and 21:30

Starters

Corn-fed chicken & pistachio galantine plum chutney, Pembroke cress	N/S
Confit corn-fed chicken breast mushroom & wild asparagus terrine, plum chutney	N/S
Charlotte of grilled aubergine Pant ys Gawn cheese & sun-blush tomatoes, roast pepper coulis, tomato chutney	£1.95
Smoked & fresh salmon bourdin buttered leeks, bisque sauce	N/S

Main Courses

Fillet of Welsh black beef oregano rosti, sauté wild mushrooms, béarnaise sauce, port jus	£14.95
Pembrokeshire rabbit two ways – roast saddle & leg pudding carrot purée, black pudding hash	N/S
Fillet of line-caught seabass sun-blanching tomato crushed potato, confit onions, basil pesto	N/S
Greek feta cheese & spinach filo blossom lentil salad, Kalamata black olive	£2.95

Desserts

Strawberry & Champagne terrine mascarpone quenelle	£0.50
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Head Chef: Christos Georgakis