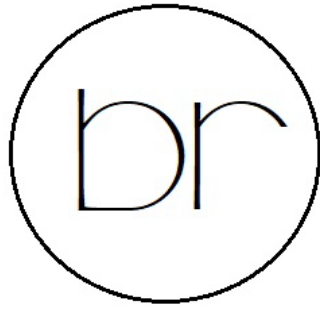


## ***Snacks / Byrbrydau***

<i>Sourdough, Brown Butter, Cream Cheese &amp; Chive</i>	4
<i>Olives &amp; Pickles</i>	5
<i>Spiced Nuts</i>	5
<i>Cured Meats</i>	12
<i>Smoked Salmon</i>	12

## ***Starters | I Ddechrau***

<i>Solva Crab</i> <i>Swede, Chicken Skin, Chervil</i>	16
<i>Chicken Parfait</i> <i>Candied Walnut, Radicchio Relish, Brioche</i>	12
<i>Cod Brandade</i> <i>Pickled Lemon, Radish, Trout Roe</i>	14
<i>Charred Onion</i> <i>Grana Padano, Hazelnut, Thyme</i>	14
<i>BBQ Asparagus</i> <i>Lardo, Strained Yoghurt, Wild Chive</i>	15



## **Main Course | Prif Cwrs**

<i>Venison</i>	36
<i>Beetroot, Blackcurrant, Black Pudding</i>	
<i>Halibut</i>	30
<i>Hen of the Woods, Allium, Chicken Sauce</i>	
<i>Lamb</i>	32
<i>Cucumber, Peas, Dill</i>	
<i>Cod</i>	32
<i>Carrots, Chive, Smoked Mussel Broth</i>	
<i>Cauliflower</i>	24
<i>Risotto, Hazelnut, Brown Butter</i>	

## **The Grill / Y Gril**

<i>Tomahawk To Share</i>	90	<i>Stone Bass</i>	28
<i>Ribeye</i>	40	<i>Young Leeks, Smoked Ricotta</i>	16
<i>Pork Belly</i>	28		

*All grill dishes are accompanied by Mashed Potatoes, House Ketchup*

## **Sides / Ochrau**

<i>Carrots, Herbs</i>	6
<i>Tenderstem Broccoli</i>	6
<i>Mashed Potatoes</i>	6
<i>Leaf Salad</i>	4



## **Desserts | Pwdinau**

### **Chocolate Ganache**

*Passionfruit Caramel, Yoghurt Sorbet, Almond*

14

### **Lemon Meringue**

*White Chocolate, Vanilla Ice Cream, Sauternes Jelly*

15

### **Black Forest Cheesecake**

*Dark Chocolate Aero, Cherry Sorbet, Sorel*

14

### **Rum Baba**

*Earl Grey Pear, Hazelnut, Whipped Crème Fraiche*

15

### **Selection of Welsh Cheeses**

*Perl Lâs | Perl Wen | Celtic Promise | Caws Cryf | Goats Cheese*

18