

We take great care in sourcing good quality produce. All our ingredients are carefully and seasonally sourced, locally wherever possible. Our fresh fish is sourced from the well-established Welsh Seafoods in Milford Haven and our meat comes from the Award-Winning Carmarthenshire based butcher Rogers & Son.

T O S T A R T

Soup of the Day v	10.00
Seared Scallops roasted cauliflower, caper and raisin puree	16.00
Confit Duck Leg potato blini, spinach, hen's egg, maple mustard dressing	15.00
Citrus & Beetroot Cured Salmon pickled cucumber, saffron emulsion, seaweed crumb	15.00
Wild Mushroom & Smoked Tofu Ravioli v black garlic emulsion, seaweed broth	12.00

M A I N C O U R S E

Aged Fillet of Beef (<i>£7.00 supplement for dinner inclusive guests</i>) short rib and mushroom tart, green peppercorn jus <i>Our Fillet serving temperatures are: blue 38°C, rare: 50°C, med-rare 54°C, medium 60°C, well-done 70°C</i>	39.00
Lamb Loin glazed lamb shoulder, barbecue leek puree, potato terrine, black garlic	34.00
Chicken Supreme fondant potato, pickled mushroom, sweet corn puree, charred sweet corn	26.00
Megrim Sole XO butter sauce, pak choi, miso emulsion, asian salad	32.00
Fillet of Cod lobster gravy, kale, rouille, brown shrimps	30.00
Risotto Milanese v wild mushroom, truffle oil, earl grey tea poached egg, parmesan crackling	22.00

O N T H E S I D E

Home Made Chips v	4.90
Buttered New Potatoes v	4.90
Baby Gem Salad with Perlas Dressing, Crispy Shallots & Parmesan v	4.90
Seasonal Green Vegetables v	4.90

All sides come as an additional charge for any guests on a dinner-inclusive package.

Please let us know if you have any food allergies and/or intolerances – we will be happy to provide you with any relevant information.

Please note a discretionary 10% service charge is added to the bill. This is distributed in its entirety with all staff members.