



Lunch Menu

Two courses **£25.00** per person

Three courses **£31.00** per person

To Nibble

Optional extra course, supplements apply

Home Baked
Seeded Bread

Welsh seaweed butter
(V,D,W)

£6.00

Marinated Olives

(V)

£4.50

Starters

St Brides Seafood, Potato
& Corn Chowder

Cornbread, Pembrokeshire
Gold chilli oil
(F,CR,M,D,S,W)

Chicken & Black
Pudding Terrine

Chutney, toasted sourdough
(W,B,D,E,SD)

Lemongrass & Kafir Lime
Fish Cake

Chilli and pineapple ketchup,
coconut and lentil bisque
(F,CR,MU,SD,E,W)

Pea Velouté

Horseradish and parsley scone
(V,W,D,E,MU)

Mains

Supreme of Chicken

Smoked Cheddar and ham
mille-feuille, BBQ onion,
tarragon velouté
(W,D,E,C)

Katsu Sea Bream

Katsu curry sauce, jasmine rice,
miso glazed pak choi
(W,F,S,E,SD,MU)

Roasted
Cauliflower Steak

Chickpea, sun blushed tomato and
orzo cassoulet, red
pepper emulsion
(V,SD,C,W)

Braised Shin of Beef

Perl Las orzo, pickled shallots,
black garlic ketchup
(SD,C,D,W)

Sides

Stem Broccoli with Welsh
Blue Cheese Ranch
Dressing

(V,D)

£6.00

Truffle Fries with Gran
Levanto Cheese

(V,D)

£6.00

Pembrokeshire Potatoes
with Seaweed Butter

(V,D)

£5.00

Caesar Salad with Maple
Bacon & Garlic Croutons

(W,F,D,SD,MU)

£7.00

Chips *(V)*

£5.00

Desserts

Sticky Toffee Pudding

Toffee sauce, Barti rum and coffee
dates, clotted cream ice cream

(V,W,S,D,E,SD)

Strawberry &

Elderflower Pavlova

Chantilly cream, strawberries,
summer berry sorbet

(V,D,E,SD)

🌿 Rice Pudding Brulée

Sesame, banana, chocolate sorbet

(V,O,S,SD,SE)

Welsh Cheese

(£5.00 supplement)

Perl Las, Snowdonia Black Bomber
and Perl Wen, with grapes,
red onion marmalade and

Cradoc crackers

(V,W,SD,D,C)

A discretionary 10% service charge will be added to your bill.

Nibbles and sides are not included and will be charged separately.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian



