

## Starters

Ⓥ	Seasonal soup of the day, warm focaccia*	£6
Ⓞ	Salmon, cod & spinach terrine, dill creme fraiche, parsley & lemon oil	£6.5
	Wood pigeon, bacon, black pudding & glazed onion salad, soft egg, honey dressing	£6
Ⓞ	Paprika salted calamari, squid ink aoli, baby gem salad, lemon oil	£6
Ⓥ Ⓞ	Roasted beetroot, goat's curd, fig jam, pickled blackberries, maple balsamic, walnuts	£6.5
Ⓞ	King scallops, apple, hazelnut velouté, cured ham, burnt onions, cider apple dressing	£10

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## Mains

Ⓥ	Summer pea, broad bean, asparagus & courgette risotto, soft herbs, pea shoots & feta	£15
	Braised shin of beef, mushroom puree, perl barley, glazed onion & chips*	£16
	Beer battered cod, proper chips, minted pea puree & tartar sauce*	£15
Ⓞ	Mi cuit of chalk stream trout, pink grapefruit, asparagus & shaved fennel salad, dill oil, shaved radish, confit potatoes	£16
Ⓞ	Whole roast sea bass, sun blushed tomato, pickled red onion, rocket & pesto salad, buttered potatoes	£16
Ⓥ	Chickpea chaat, pomegranate, coriander, Bombay mix	£14
	Roast chicken breast, chorizo & red pepper orzo, parsley	£14

### Steaks off the griddle Ⓞ

Llanerch's steaks are all 30+ day dry aged from only Welsh beef.

Accompanied with mushroom ketchup, confit shallot, hand cut chips & crispy caperberries

Sirloin steak 8oz

£23.50

Fillet steak 8oz

£27.50

Add a sauce for £2.50, choose one of the following:

Peppercorn

Perl Las

### Sides Ⓞ

(Add a side dish for only £3 each)

Smoked carrots & radicchio

Tenderstem, apple & walnut

Cabbage, leeks & peas

Triple cooked chips