



Starters

Razor Clams* Chorizo, Sobresada & Pepper, Wild Rice, Saffron & Parsley <i>Great with</i>	£10	Trealy Farm Black Pudding Scotch Egg BBQ Beans, Watercress <i>Great with</i>	£10
Seared Wye Valley Asparagus (V) * Burrata & Wild Garlic, Toasted Pine Nuts & Olive Oil <i>Great with</i>	£10	Devon Coast Scallops* Smoked Eel, Apple, Celeriac, Serrano, Borage & Celeriac Tea, Welsh Truffle <i>Great with</i>	£12
Curry Spiced Mushroom Fricassee (V) * Curried Custard, Salt Cured Egg, Cardamon Crumb, Puffed Rice <i>Great with</i>	£9		

Mains

We Reccomend That All Main Courses Are Accomopied By At Least One Side Dish

Miso Glazed Crapaudine Beetroot (V) Crozier, Puntarella <i>Great with</i>	£17	Aubergine & Cashew Tagine (V) Pomegranate & Coriander Salsa, Flat Bread, Cucumber Yoghurt <i>Great with</i>	£18
Devon Lemon Sole* Wild Garlic Beurre Blanc, Crab Beignet <i>Great with</i>	£28	Pan Roasted Stone Bass* Shellfish Bisque, Roasted Argentinian Red Prawn, Bottarga <i>Great with</i>	£26
Roasted Welsh Lamb Cannon & Rib* Ratatouille, Sun Blushed Tomato Jus, Goats Curd, Black Olive & Nettle <i>Great with</i>	£23	45 Day Halen Mon Salt Aged Sirloin Steak On The Bone * / 45 Day Halen Mon Salt Aged Fillet Steak Watercress, Confit Garlic Butter <i>Great with</i>	£30 / £34
Honey Glazed Duck Breast * Spiced Jus, Orange Glazed Chicory <i>Great with</i>	£24		
Catch Of The Day Please See Server For Details	£ POA	Steak Sauces: Peppercorn Sauce, Porcini Jus, Perl Las Hollandaise	£2.5



Cocktails

Strawberry & Coconut Gin Fizz

Cariad Sparkling Blush / Strawberry & Coconut
Gin

Lemon Gin Fizz

Lemon Gin / Cariad Sparkling White

Aperol Spritz

Cariad Sparkling Brut / Aperol / Soda

Cariad Royal

Cariad Sparkling Blush / Chambord

Nibbles

Cockle Popcorn *

Marinated Gordal Olives (V) *

Old Bay Salted Almonds (V) *

Grilled Jersey Rock Oyster & Laverbread

Habas Fritas (V) *

Freshly Baked Bread, Vineyard Butter, Arbequina

Olive Oil*

Food allergies & intolerance – Please be advised that we handle all allergens within our kitchen and whilst we endeavour to cater for dietary requirements on request, we cannot guarantee the dishes are completely allergen-free

*Denotes that dishes can be modified to suit a gluten free diet
Please note: traces of gluten may still be present as gluten is handled across our kitchen.



Jersey Royals (V) *

Rocket, Spring Onion & Pecorino

Cimi De Rapa (V) *

Hazelnut Pesto

Potato Dauphinoise *

Vacherin Fribourgeois Cheese

Sobresada Crispy Potatoes *

Pochas & Parsley, Baked Egg

Cesar Salad *

Caprese Salad (V) *

Hispi Cabbage

Leeks, Peas & Pancetta

Triple Cooked Chips (V)

Parmesan & Truffle

Glazed Carrots (V) *

Fennel, Dill & Orange

Seared Asparagus (V) *

Wild Garlic Emulsion, Golden Breadcrumbs

Creamed Leeks (V) *

Mushroom Fricassee, Shaved Welsh Truffle

Pwll Mawr Smoked Cheddar Mash (V) *