



# Dinner Menu

## Nibbles

- Ⓥ Warm sea salt & rosemary focaccia with toasted seeds & arbequina olive oil £2
  - Ⓥ Ⓞ Marinated Gordal olives £2
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## Starters

- Pea & spinach soup, crispy ham hock, fresh peas, confit egg yolk, burnt onion \* £7
  - Ⓥ Pear tarte tatin, truffle honey, toasted walnuts, beetroot & whipped goats cheese £7.5
  - King scallops, cockles, samphire, sea vegetables, roasted garlic & laverbread butter\* £10
  - Crispy pig terrine, apple ketchup, confit egg yolk, charred pickled onions £9
  - Ⓥ Toached peach, Greek salad, fresh mint & oregano £6.5
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## Mains

- Free range chicken; thigh & mushroom pie, roasted ballotine, cured ham, mash, chicken & thyme velouté, purple sprouting £22
  - Ⓥ Ⓞ Broad bean & pea risotto, confit egg, burnt onion, mint crème fraiche £15
  - Tandoori monkfish, cucumber, vegetable & lentil curry, coriander yogurt, pickled carrot £22
  - Welsh Lamb rump, onion tart, anchovy emulsion, grilled artichokes, baby leeks & confit tomato £24
  - Porthcawl seabass, Gower shellfish, chorizo, morcilla & Spanish white beans in a shellfish & sobrasada bisque £23
  - Ⓥ Walnut & sage gnocchi, betroot, vineyard ricotta, apple & torched purple sprouting £16
  - Ⓞ Sirloin steak, glazed shallot, roasted mushroom, roasted tomato, mushroom ketchup, triple cooked chips £24
  - Peppercorn / Perl Las Sauce £2.5
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## Sides (All £3.5 each)

- Ⓞ House summer salad
- Ⓞ Braised leeks, burnt onion, vinaigrette  
Summer green vegetables, glazed onions, mint butter, hazelnut granola
- Ⓞ Triple cooked chips
- Ⓞ Glazed carrots, dill, orange