



Starters / I Ddechrau

<i>Crab</i>	<i>17</i>
<i>Lemon, Celery, Buttermilk, Crab Oil</i>	
<i>Chicken Parfait</i>	<i>14</i>
<i>Apricot, Almond Granola, Toasted Brioche</i>	
<i>Charred Mackerel</i>	<i>15</i>
<i>Elderflower, Gooseberry, Smoked Rillett</i>	
<i>Goats Cheese</i>	<i>12</i>
<i>Tomato, Basil, Black Olive, Sourdough</i>	
<i>Salmon</i>	<i>14</i>
<i>Smoked Egg Yolk, Radish, Roe</i>	



Main Course | Prif Cwrs

Pork 32
Broad Beans, Cabbage, Turnip, Walnut

Halibut 38
Leek, Cockles, Vermouth, Golden Raisin

Welsh Lamb 36
BBQ Courgette, Aubergine, Dill

Cod 34
Cauliflower, Girolles, Lemon, Crab Sauce

Squash Risotto 26
Black Garlic, Shallot, Curried Seeds

Sides | Ochrau

Charred Tenderstem Broccoli 5

New Season Potatoes 5



Desserts / Pwdinau

Buttermilk Panna Cotta 14
Strawberry, Honey, Elderflower

Lemon Cremeux 14
Meringue, Raspberry, Pickled Lemon

Cheesecake 16
Mango, Vanilla, Basil And Lime Sorbet

Chocolate and Blackberry 14
Blackberry, White Chocolate Ganache, Tokaji

Selection of Welsh Cheeses 18
Perl Las | Perl Wen | Golden Cenarth | Caws Cryf | Goats Cheese