

# Menu

*Served Tuesday - Saturday from 6-8.45pm*

*Please inform your server of any food allergies, some products or dishes may have changed since your last visit.*

## Starters

Pea and mint velouté, minted peas, cream	9
Smoked duck breast, figs, goats cheese & walnut salad, lemon & honey dressing	11
Cured salmon, toasted ciabatta, sour dough, cream cheese & herb oil	11
Black bomber & leek croquette, bacon jam	10

## Mains

Slow cooked local lamb shoulder, confit potatoes, textures of courgette, feta, jus	26
Pan fried cod with chorizo herb crust, Jersey potatoes, spring chowder sauce	24
Crab & ricotta agnolotti, lobster & chilli bisque	24
Char-grilled jerk chicken, wild rice, pineapple & chilli salsa, caribbean sauce	24
Char-grilled pork ribeye, homemade nduja butter, fries & salad	24
Pan fried gnocchi, ricotta, basil pesto, seasonal greens, pistachio nuts, parmesan	22
8oz 14 day aged fillet steak, fries, peppercorn sauce, confit garlic	35

## Desserts

Selection of Welsh cheeses, chilli & garlic crackers, chutney, grapes, butter	12
Orange & cointreau crème brulee, almond biscotti	10
Apple & rhubarb crumble, aerated crème anglaise	10
Pistachio & white chocolate cheesecake	10

## Sides

Parmesan confit potatoes	5
Fries	4
Chunky chips	4
Henllan bread	4
Greens	4
Peppercorn sauce	3
House salad	4