

Dinner
Tuesday 11th December

Seasonal Drinks.

Damson Gin Prosecco Fizz £7.95
Plum Prosecco Fizz £5.5
Damson Gin & Tonic £6.5

Snacks

Crispy Ham Hock, Celeriac &
Mustard £3.6
Rock Oyster £2.5
Cockle Popcorn & Laverbread Mayo £3.2

Celeriac Soup, Winter Truffle & Crispy Quail Egg £8 (v)
King Scallops, Button Mushroom, Smoked Bacon & Granny Smith £11
Braised Rabbit Leg Pappardelle £8.2
Pork, Goose Liver & Pistachio Terrine £7.4
Baked Sole, Cockles, Mussels & Dill £9

Butternut Squash, Ricotta & Chestnut Rotolo £13 (v)
Hake, Fennel, Braised Cuttlefish & Crispy Oyster £17
Roast Red Legged Partridge, Red Onion, Bread Sauce & Confit Potatoes £16.9
Roast Torgelly Farm Lamb, Duck Fat Potatoes, Roasting Juices & Mint Sauce £17.9
Rare Roast Hanger Steak, Jerusalem Artichoke & Green Sauce £15.5

Braised Torgelly Farm Lamb Shoulder, Red Wine, Cavolo Nero & Mint Sauce (for 2) £38
Whole Baked Brill, Fennel, Mussels & Pembrokeshire Potatoes (for 2) £35
Pheasant, Leek & Ham Hock Pie (for 2) £30

Sides

Fennel & Watercress Salad £3 (v)
Pembrokeshire Potatoes & Garlic Butter £3.2 (v)

Confit Potato £2.6
Braised Red Cabbage £3

Plum Soufflé £8.9
Chocolate Cake, Salted Caramel & Vanilla Ice Cream £7.6
Pear & Almond Tart £6.9
Apple & Blackberry Charlotte £7
Welsh Cheese Board £10

Please inform a member of staff if you have any allergies or dietary requirements. We will be happy to advise which dishes are suitable.
Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot.
Please note a 10% service charge will be added to tables of 10 and over.

Tuesday to Thursday – 12-2:30pm for lunch and 6-9pm for dinner
Friday and Saturday – 12-2:30pm for lunch and 6-9:30pm for dinner
Sunday – 12-4pm for lunch