

Lunch
Thursday 4th July

Hare and Hounds Bakery Sourdough & Homemade Butter £4
Welsh Rarebit £6
Tomato Gazpacho, Toasted Focaccia & Basil £9
Garden Pea & Broad Bean Risotto £9
Local Oyster Mushrooms, Confit Egg Yolk & English Pecorino £12

Pembrokeshire Oyster £4
(Bloody Mary Granita / Wild Garlic Hot Sauce / Apple & Tarragon)
Roast Gurnard, Grilled Leeks & Romesco £12
Grilled Mackerel, Tomato & Fennel £9
Roast Chalk Stream Trout, Gooseberry & Horseradish £12
Baked Sole, Chicken Butter Sauce, Mussels & Broad Beans £11
Pan Fried Pollock, White Beans, Sobrassada & Mussels £14

A Plate of Air Dried Coppa £10
Grilled Ox Heart Skewers, Fermented Chilli & Green Sauce £7
Lamb Sweetbreads, Smoked Bacon, Garden Peas & Mint £10
Milk Braised Pork Shoulder Pappardelle £10
Confit Pork Belly, Fennel & Sweet & Sour Peppers £11
Cold Roast Beef, Duck Fat Toast & Horseradish £9

Baked Plaice, Warm Tartare Sauce, Mussels & Chips £34
Chopped Mustard Rabbit, Chips & Béarnaise £36

Fried News & Garlic Butter £5
Confit Potato £5
Buttered Hispi £4
White Cabbage, Chervil & Brown Shrimp Salad £6
Courgette, Pine Nuts & Hafod £6

Please inform a member of staff if you have any allergens 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. We will apply a discretionary 12.5% service charge to all dining tables.