



Evening Menu

Starters

Fresh iced gazpacho soup £6.50

Confit duck, apricot and almond salad, honey, soy and sesame dressing £8

Solva crab bisque with crab croutons £8

Black pudding scotch Burford brown hens egg, garden peas, parsley and chorizo mayonnaise £8

Breaded oyster mushrooms, pickled mushrooms, cep ketchup, watercress and truffle aioli £8

Tempura courgette flower stuffed with goat's cheese, beetroot risotto, walnuts and honey £8

Scallop & lobster thermidor gratin £13

Mains

Preseli lamb shoulder, carrot and swede puree, Caerfai cheddar, leek and garlic potato gratin, seasonal greens, lamb jus £18

Preseli Mutton Rogan Josh, saffron rice, apricot chutney and poppadum £16

Preseli Dexter Beef massaman with coconut, lemongrass and peanuts, coconut rice and shredded mango salad £17

Pembrokeshire coast fish pie with fish of the day, lobster and crab, potato, Parmesan crumb £20

Turmeric roast cauliflower, sweet potato, coconut dahl, apricot chutney, Almonds £16

Artichoke, tomato and Caerfai cheddar tart, balsamic dressed salad & red onion chutney £15

Crispy seabass fillet, thai style shredded mango salad with peanuts, coconut rice, prawn and tamarind dressing £19

Crispy battered cod and triple cooked chips, crushed garden peas, tartar sauce £15

40 day dry aged Sirloin of Welsh beef, potted mushroom, onion rings, triple cooked chips. £27
Choice of béarnaise sauce, perl las sauce, peppercorn sauce

Desserts

Strawberry Pavlova £7

Orange blossom crème brulee, pistachio palmier £7.50

Dark Chocolate mousse with fondant centre, peppermint ice cream £7

Bara brith bread and butter pudding, barti ddu rum and raisin ice cream £8

Cheese board: Celtic promise washed rind, Caerfi cheddar, Perl las blue Chutney and crackers £9

If you have any allergies or dietary requirements, please speak to a member of staff