## Al A Carte Menu

## For The Table

Charcuterie for two	£12
Olives	£4
Almonds	£4
Bread & butter for two	£ 4
Starters	
Brown crab custard, shellfish espuma, fennel	£15
Rose veal sweetbreads, aliums	£13
Cured salmon, ajo blanco, grapes, almonds	£15
Heritage tomatoes, smoked burrata, basil, romesco	£12
Mains	
Monkfish, blood orange, vadouvan, carrot, shellfish bisque	£34
Pembrokeshire rump, braised rib tart, peppercorn, bone marrow	£32
Cod fillet, cauliflower, caper & raisin, seaweed cream	£34
Lamb loin, courgette & basil, tomato fondue, anchovies, glazed shoulder	£34
Pea & mint risotto, broad bean, Pant-Ysgawn, black garlic	£28
Sides	
New potatoes, salsa verde	£8
Charred baby gem lettuce	£8
Roasted carrots, satay sauce	£8

Served until 8.30pm and designed to be taken by the entire table

Please note a discretionary service charge of 12.5% will be automatically added to the bill



