



Starters

- Watercress & leek soup, toasted cumin & carrot panna cotta, baby carrots (v,g) £7.25
Pan fried scallops, burnt shallot puree, peas, bacon, baby onions (g) £9.25
Capel Cowin crispy hen's egg, Carmarthen ham, artichoke puree, frisse, tomato (g) £7.25
Confit duck pressing, spiced port gellee, rye soil, orange mayo, toast £8.95
Black olive & hummus puree, halloumi, micro rocket, crispy polenta, crouton (v) £7.25
Bread board...handmade breads, sundried tomatoes, pesto, roasted garlic £4.75 to share £8.95

Main course

- Eynon's 28 day dry aged fillet steak, crispy egg & crouton, purple chips, tomato sauce £26.00
Carrot & coriander cake, halloumi, Chantney carrots, purple carrot puree, garden peas (v) £15.95
Line caught local bass fillet, lemon spinach, Tenby asparagus, heritage baby tomatoes, peas, mussels, fondant coin, pesto (g) £18.95
Corn fed chicken, confit chicken leg, creamed wild mushroom, bacon & leek, Black Bomber & wild garlic croquette (g) £17.95
Herbed roast rack of lamb, lamb cannelloni, black garlic mash, wilted spinach, jus (g) £19.95

Grill

- Eynon's 28 day aged sirloin steak (g) £21.95
Salmon fillet (g) £15.95
Pork fillet (g) £15.95

with a choice of: green peppercorn sauce, lemongrass & chilli butter, salsa verde
All served with confit tomato, mushroom, hand cut chips

Extras... £3.50 each

- Garlic & tarragon bread with hot garlic butter (v)
Tenby asparagus with garlic butter & parmesan (g)
Buttered green beans with toasted almonds (v,g)
Black garlic mash (v,g)
Hand cut chips (v,g)

Food Allergies & Intolerances

Before ordering, please speak to our staff about your requirements

(v) Suitable for vegetarians (g) gluten free with adjustments, *please specify when placing your order*

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Dessert

Matcha panna cotta, black sesame & soy meringue, citrus ganache, lemon oil, white honeycomb (v,g) £7.45

Sour cherry chocolate bar, beetroot Chantilly, Kirsch mousse, meringue, cherry glass (v) £9.95

Carrot sponge, parfait, gel, crisps, cream cheese mousse, candied walnut (v) £7.95

Treacle tart, lemon curd, crème fraiche (v) £6.50

Selection of homemade ice-cream with biscuits (v,g) £5.45

Local Welsh cheeseboard, homemade chutney & crackers (v,g) for one £9.95 or to share £13.50

Selection of international cheese with accompaniments (v,g) for one £12.95 or to share £15.50

Affogato (vanilla gelato with a shot of espresso) (v,g) £4.95 or with Amaretto £6.95

Coffee with handmade truffles £4.95

Dessert wine

Val De Garrigue "La Seductive"

Muscat de Baumes De Venise, Rhone, France

£4.00 per glass (50ml)

Rich and elegant classic Muscat from the Rhone region of France. The wine is naturally sweet on the palate, with very long and clean flavours and a fine balance. Perfect with a fruit based dessert.

Domane Wachau

Beerenauslese, Austria

£5.00 per glass (50ml)

Late harvested, and stored on straw to allow the sugars to fully develop; this wine is a luscious dessert wine; individually sorted and selected at the time of harvest. The wine is rich and complex with honey and apricot overtones.

Gutierrez "Colosia"

Pedro Ximenez, Jerez, Spain

£4.50 per glass (50ml)

The grapes are harvested and dried in the Spanish sun.

This wine is the finest type of dessert wine of Jerez; dark and sweet, with a high sugar content, and dark, deep luscious mature flavours on the palate.

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