

Thursday 16<sup>th</sup> April

Seasonal Prosecco £7.9 Laura David Sparkling Chenin £11.8

Seville Orange Rose £6 Damson Sour £11

House Focaccia, White Sourdough & Homemade Butter £5

Maldon Oyster & Bloody Mary Granita £4

Welsh Rarebit £8

Crispy Pig Cheek, Chicory, Mustard & Pickled Apple £12

Wye Valley Asparagus, Confit Egg Yolk & British Pecorino £12

Pork Rillettes, Pickles & Sourdough £9

Mussel & Wild Garlic Risotto £10

Grilled Lemon Sole in Scallop Roe, Anchovy & Chilli Butter £14

Wild Garlic & Spinach Dumplings, Hafod & Violet Artichokes £22

Baked Hake, Asparagus, Wild Garlic & Mussel Butter £24

Stuffed Guinea Fowl Breast, Carmarthenshire Ham, Wild Mushrooms & Mash £24

Rolled Lamb, Spinach, Anchovy, Almond, Confit Potato & Mint Sauce £26

Rare Roast Marinated Hanger Steak, Chips & Home Grown Salad £22

Hafod Cauliflower Cheese £5 Deep Fried New Potatoes & Garlic Butter £5

Buttered Greens £5 Purple Sprouting Broccoli & Anchovy Dressing £6

Rhubarb Souffle £14

Chocolate Terrine, Crème Fraiche & Candied Walnuts £9

Buttermilk Pudding, Honeycomb & Plum £9

Mint Chocolate Chip *or* Honey Comb Ice Cream £3.5 (*Per Scoop*)

Brown Butter Cakes 6 for £5

Welsh Cheese Board £14