



FOR THE TABLE

Hummus, Dukkah, Crostini (Vg) 5
HM Bread, Marmite Butter (V, MVg) 5
Crispy Cockles, Chilli Vinegar 7
Salt & Pepper Crispy Squid, Chilli Jam 8
Pembrokeshire Oyster on Ice, Lemon, Shallot Vinegar 3.5 each
Pork & Apple Croquettes, Walnut Ketchup (3) 8

STARTERS

Seared Scallops, Cauliflower Purée, Pickled Raisin, Caper, Curry Oil 13
Smoked Haddock Fishcake, Butter Chicken Curry Sauce, Lime Pickle 12
BBQ Glazed Pig Cheeks, Feta, Pineapple, Toasted Seeds 12
Beetroot Tartar, Horseradish, Avocado, Toasted Hazelnuts (Vg) 10

MAIN COURSE

Slow Roasted Welsh Beef, Yorkshire Pudding 20
Roast of the Day 20
Roasted Beetroot & Chickpea Sausage Roll, Tomato Sauce (V) 18
All Roasts Served with Roast and Mashed Potatoes, Cauliflower Cheese, Watercress Purée, Roast Root Vegetables and Gravy

Cardigan Bay Crab Linguine, Chilli, Garlic 20
Chalk Stream Trout, Tomato Braised Green Beans, Ndjua Sausage, Wild Garlic 24
BBQ Glazed Carrots, Hummus, Dukkah, Spring Onion & Cucumber (Vg) 21

DESSERT

Dark Chocolate Moelleux, Chocolate Sauce, Blackberry, Hazelnut (V) 10
Vanilla Panna Cotta, Roasted Figs, Caramelised White Chocolate 9
Banoffee Meringue Pie (V) 10
Pineapple Carpaccio, Rum Raisins, Coconut, Popping Candy (Vg) 9
Welsh Cheese Board, Oat Biscuits, Celery, Pear, Chutney (V) 13
Affogato - Miso Ice Cream, Oat Biscuit, Shot of Coaltown Coffee (V) 8
HM Ice Cream: Vanilla (V) | Strawberry (V) | Miso (V) 3 per scoop
HM Sorbet: Chocolate (Vg) | Raspberry (Vg) | Passionfruit (Vg) | Coconut (Vg) 3 per scoop

CHILDREN

Small Sunday Roast 10 | Fish Goujons, Crushed Peas, Chips 7 | Tomato & Cheddar Linguine (V) 6 |
Sausage & Chips 7

SIDES

Roast Potatoes (Vg) 6
Cauliflower Cheese (V) 6
Roast Root Vegetables (Vg) 6

Head Chef | Shane James

(V) Vegetarian (Vg) Vegan (MVg) Modified Vegan

Please inform us of any dietary requirements. Allergen information available on request.



FOR THE TABLE

Hummus, Dukkah, Gluten-free Bread (Vg) 5
Gluten-free Bread, Whipped Butter (V, MVg) 5
Salt & Pepper Crispy Squid, Chilli Jam 8
Pembrokeshire Oyster on Ice, Lemon, Shallot Vinegar 3.5 each

STARTERS

Seared Scallops, Cauliflower Purée, Pickled Raisin, Caper, Curry Oil 13
BBQ Glazed Pig Cheeks, Feta, Pineapple, Toasted Seeds 12
Beetroot Tartar, Horseradish, Avocado, Toasted Hazelnuts (Vg) 10

MAIN COURSE

Slow Roasted Welsh Beef, Yorkshire Pudding 20
Roast of the Day 20
***All Roasts Served with Roast and Mashed Potatoes, Watercress Purée,
Roast Root Vegetables and Gravy***

Chalk Stream Trout, Tomato Braised Green Beans, Ndjua Sausage, Wild Garlic 24
BBQ Glazed Carrots, Hummus, Dukkah, Spring Onion & Cucumber (Vg) 21

DESSERT

Vanilla Panna Cotta, Roasted Figs, Caramelised White Chocolate 9
Pineapple Carpaccio, Rum Raisins, Coconut, Popping Candy (Vg) 9
Welsh Cheese Board, Gluten-free Crackers, Celery, Pear, Chutney (V) 13
Affogato - Miso Ice Cream, Shot of Coaltown Coffee (V) 8
HM Ice Cream: Vanilla (V) | Strawberry (V) | Miso (V) 3 per scoop
HM Sorbet: Chocolate (Vg) | Raspberry (Vg) | Passionfruit (Vg) | Coconut (Vg) 3 per scoop

CHILDREN

Small Sunday Roast 10 | Baked Fish, Crushed Peas, Chips 7

SIDES

Roast Potatoes (Vg) 6
Roast Root Vegetables (Vg) 6

Head Chef | Shane James

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FOR THE TABLE

Hummus, Dukkah, Crostini (Vg) 5
HM Bread, Oil & Balsamic (Vg) 5
Crispy Cockles, Chilli Vinegar 7
Pembrokeshire Oyster on Ice, Lemon, Shallot Vinegar 3.5 each

STARTERS

BBQ Glazed Pig Cheeks, Hummus, Pineapple, Toasted Seeds 12
Beetroot Tartar, Horseradish, Avocado, Toasted Hazelnuts (Vg) 10

MAIN COURSE

Slow Roasted Welsh Beef, Yorkshire Pudding 20
Roast of the Day 20
***All Roasts Served with Roast Potatoes, Watercress Purée,
Roast Root Vegetables and Gravy***

Chalk Stream Trout, Tomato Braised Green Beans, Ndjua Sausage, Wild Garlic 24
BBQ Glazed Carrots, Hummus, Dukkah, Spring Onion & Cucumber (Vg) 21

DESSERT

Pineapple Carpaccio, Rum Raisins, Coconut, Popping Candy (Vg) 9
HM Sorbet: Chocolate (Vg) | Raspberry (Vg) | Passionfruit (Vg) | Coconut (Vg) 3 per scoop

CHILDREN

Small Sunday Roast 10 | Fish Goujons, Crushed Peas, Chips 7 | Tomato Linguine (Vg) 6

SIDES

Roast Potatoes (Vg) 6
Roast Root Vegetables (Vg) 6

Head Chef | Shane James

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FOR THE TABLE

Hummus, Dukkah, Gluten-free Bread (Vg) 5
Gluten-free Bread, Oil & Balsamic (Vg) 5
Pembrokeshire Oyster on Ice, Lemon, Shallot Vinegar 3.5 each

STARTERS

BBQ Glazed Pig Cheeks, Hummus, Pineapple, Toasted Seeds 12
Beetroot Tartar, Horseradish, Avocado, Toasted Hazelnuts (Vg) 10

MAIN COURSE

Slow Roasted Welsh Beef, Yorkshire Pudding 20
Roast of the Day 20
***All Roasts Served with Roast Potatoes, Watercress Purée,
Roast Root Vegetables and Gravy***

SIDES

Roast Potatoes (Vg) 6
Roast Root Vegetables (Vg) 6

Chalk Stream Trout, Tomato Braised Green Beans, Ndjua Sausage, Wild Garlic 24
BBQ Glazed Carrots, Hummus, Dukkah, Spring Onion & Cucumber (Vg) 21

DESSERT

Pineapple Carpaccio, Rum Raisins, Coconut, Popping Candy (Vg) 9
HM Sorbet: Chocolate (Vg) | Raspberry (Vg) | Passionfruit (Vg) | Coconut (Vg) 3 per scoop

CHILDREN

Small Sunday Roast 10 | Baked Fish, Crushed Peas, Chips 7

Head Chef | Shane James

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