

Pembrokeshire Oysters:
Raw - Shallot Vinegar (2) **7**
Tempura - Coriander Mayo (2) **8**
Poached - Beef & Horseradish (2) **8**

Welsh Rarebit & Leek Croquettes, Walnut Ketchup (3) **8 (V)**
Crispy Pomme Anna, Black Bomber, Chive (2) **7 (V)**
Butternut Squash Sausage Roll, Curry Sauce (2) **8 (V)**
Sesame Prawn Toast Cocktail (2) **9**
Cardigan Bay Crab Crumpet, Welsh Rarebit, Fennel, Chilli Crisp **12**
Welsh Lamb Slider, Caesar, Parmesan, Crispy Onions **11**
Tempura Soft Shell Crab Slider, Thai Slaw, Coriander Mayo **11**
Char Sui Duck Breast, Pak Choi **20**
Hake Fillets, Tartar Sauce, Crispy Potatoes **16**
½ or Whole Cardigan Bay Lobster Thermidor **28/50**
KFV - Kentucky Fried Vegetables, Seaweed Mayo **10**
French Fries **5**

Coconut & Pineapple Arancini, Lime Ketchup **9**
Miso Fudge Cake, Yogurt Sorbet **10**
Jelly & Custard, Szechuan Pepper Meringue **10**

Head Chef | Shane James
(V) Vegetarian
Please inform us of any dietary requirements. Allergen information available on request.
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