



BITES

GLAMORGAN CROQUETTES - 8
Welsh cheddar cheese and leek

LAMB PASTY - 8
short crust pastry, tomato chutney

HOMEMADE SCONE AND BUTTER - 5
mackerel-seaweed butter

HOUSE PATÉ - 7
with crusty bread



SIDES

BRAISED LEEKS - 7
white wine, garlic

SUMMER GRATIN - 8
*courgette, parsnip, carrot,
potato, pepper*

CHIPS - 7
home fried potato and seaweed ketchup



SHARES

WARM MUSHROOM SALAD - 11
*jamon, hazelnuts,
wilted greens, sherry vinegar*

SEARED MACKEREL - 9
pickled celery, cilantro, whisky glaze

RAZOR CLAMS - 14
charred lemon, chervil, spiced lamb jus

SAUTEED SQUID - 10
apricots, almonds, romesco sauce

WATERCRESS AND ARUGULA SALAD - 10
garroxta, candied walnuts, vinaigrette



MAINS

ROAST HAKE - 18
laver, tomato and butter sauce

STEAMED MUSSELS - 16
calvados, pork belly, lemon zest, garlic

FFAGODAU - 14
meatballs, minty peas, yogurt, onion gravy

SUMMER SEAFOOD CAWL - 19
laver, rouille, bread



DESSERTS

BARA BRYTH - 9
*traditional pan fried tea cake,
rum and preserved walnut ice cream*

PEAR PIE - 9
rosemary sugar, whipped cream

WELSH CAKE SANDWICH - 8
clotted cream & hedgerow jelly

