

Dinner Menu

Served between 7pm & 9:30pm

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Portion of homemade breads £1.00 Selection of dips £1.50

Starters

Selection of fine soups	£3.95
Pressed terrine of confit chicken and duck liver parfait, beetroot & cucumber salad	£5.95
Fricassee of wild mushrooms "on toast", with poached hens egg	£5.45
Twice baked Oxwich point crab & chive soufflé, tomato chutney, seasonal leaves	£6.45
Trio of Swansea smoked salmon, as tortellini, tartare & grilled pave, sourdough crouton	£6.45

Main Course

Pan roast fillet of Welsh black beef, ox heart faggot, pomme puree, smoked bacon jus	£24.95
Grilled fillet of sea bream, truffled cauliflower puree, wild mushrooms, red wine reduction	£18.95
Breast of guinea fowl, chorizo & butternut squash risotto, parmesan wafer	£14.95
Pan fried fillet of salmon, marsh samphire, laverbread rosti, cockle veloute	£16.95
Roast best end of Welsh lamb, crushed peas with garden mint, fondant potato, red wine, rosemary jus	£19.95
Vegetarian option, please ask your server	£11.45



Please be aware some of our dishes may contain nuts and/or traces of alcohol.
If you have any dietary needs or allergies that require attention, just let us know and we will do our best to accommodate them.

