

tir a môr

SNACKS & SHARERS

Roasted pumpkin and red chilli hummus, crispbread (ve)	7	Smoked garlic and Halen Môn salted butter flatbread (v)	8	Menai oysters, pickled shallot, lemon	6 ea
Monkfish goujons, dragon aioli, lime	8	Trealy Farm charcuterie, pickles	10	Braised baby leek and wild mushroom tartine (v)	7

STARTERS

Seasonal soup (ve)	7
Pembrokeshire crab cake, poached egg, warm tartare sauce (voa)	12
Welsh cockle and sea vegetable broth	9
Smoked halibut crudo, apple, mustard (voa)	11
Welsh cawl croquette, HP sauce	8
Breaded Pant-Ys-Gawn goat's cheese, beetroot, micro salad (v)	8
Cefn Mawr Farm beef tartare, crispy capers, pickled shallot, cured yolk, Caerphilly cheese	11
Prawn and ginger chicken wing, buttermilk sauce, hot sauce	10

CEFN MAWR FARMS

Our beef comes from Douglas Willis, who buy from a collective of regional farms within the parish of Cefn Mawr, North Wales.

These farms allow their heritage Welsh Black cattle to graze on native rough upland terrain, which means the meat develops a unique character and well-developed flavour.

FROM THE GRILL

All served with your choice of:

Peppercorn sauce | Béarnaise | Beef fat hollandaise

Welsh lamb rump, kale, savoy, tenderstem broccoli	25
Welsh pork fillet, mustard mash	20
8oz Cefn Mawr Farm sirloin, confit mushroom, roasted plum tomato, triple-cooked chips	29
8oz Cefn Mawr Farm rib-eye steak, king prawns, laverbread butter, triple-cooked chips	39
16oz Cefn Mawr Farm chateaubriand (to share)	80

MENAI OYSTERS & MUSSELS

Menai Oysters began life in 1994 and was set up by marine biologist Shaun Krijnen (MSc BSc). The oyster and mussel beds can be found in the Menai Strait in Anglesey, North Wales.

Oysters and mussels are grown from seed - oysters can take 18-24 months, and mussels two to three years to grow to full size. The shellfish's lovely sweet flavour comes from the phaeocystis algae that blooms in the strait.

MAINS

Welsh cider and 'nduja Anglesey mussels, fries	Small 12.50 Large 19
Grilled day boat catch of the day	19
Corn-fed guinea fowl supreme, Welsh bacon, mushroom and butter bean ragout	20
Breaded Celtic pork escalope, sweet potato rosti, spinach, cavolo nero	20
Monkfish, Carmarthenshire cured ham, charred shallot, garlic-sautéed potatoes	21
Pumpkin ravioli, sage butter, pangratatto (v)	18
Braised Blas y Tir leeks, pan-fried vegan halloumi, toasted hazelnuts, lemon dressing (ve)	18
Pan-fried salmon, pea, ham and leek broth, caviar	19
Venison pie, roasted roots, gravy	20

SIDES

Fries or triple-cooked chips (ve)	5
Garlic Blas y Tir leeks and sautéed potatoes (v)	6
Kale, rocket and beetroot salad (ve)	5
Welsh honey and garlic-roasted root vegetables (v)	6
Black Bomber mash (v)	7
Autumn greens, Bara Lawr butter (v)	6
Welsh Cheddar cauliflower cheese, garlic and herb crumb (v)	7

(v) vegetarian | (ve) vegan | (voa) vegan option available

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. An optional 12.5% service charge will be added to your bill.

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