

tir a môr

STARTERS

Seasonal soup (ve)	7
Roasted pumpkin and red chilli hummus, crispbread (ve)	7
Pembrokeshire crab cake, poached egg, warm tartare sauce (voa)	12
Welsh cawl croquette, HP sauce	8
Breaded Pant-Ys-Gawn goat's cheese, beetroot, micro salad (v)	8

MAINS

Roast Cefn Mawr Farm beef, all the trimmings	25
Braised lamb shank, Blas y Tir mash, mint jus	20
Corn-fed guinea fowl supreme, Welsh bacon, mushroom and butter bean ragout	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

SIDES

Chef's selection for the table	9 ea
A selection of sides and Yorkshire puddings, served family style	
Welsh honey and garlic-roasted root vegetables (v)	6
Black Bomber mash (v)	7
Autumn greens, Bara Lawr butter (v)	6
Beef dripping roast potatoes (voa)	6
Yorkshire puddings (voa)	6

DESSERTS

Blackberry and apple crumble, Black Mountain brandy liqueur custard (v)	9
Cider-poached pears, Aberfraw biscuits, mascarpone (v)	7
Bara Brith bread and butter pudding, Dairy Farm vanilla ice cream (v)	8
Berry mousse, raspberry sauce, dried raspberries (ve)	8
Two scoops of Dairy Farm ice cream or sorbet, coulis, berries, chocolate, waffle cone (v)	8
Welsh cheeseboard, Pembrokeshire biscuits, grapes, Snowdonia chutney	For one 14 To share 19

(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.