

tir a môr

SNACKS & SHARERS

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| Artisan bread selection, Shirgar butter (v) | 5 | Garlic, rosemary and Halen Môn salted butter flatbread (v) | 8 | Tir a Môr sharing platter Glamorgan bites, Welsh rarebit, Welsh beer-battered fish goujons, crispy chicken wings | 18 |
| Herb-marinated Nocellara olives (ve) | 7 | Baked Camembert, truffled Welsh honey, artisan bread | 12 | | |

STARTERS

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| Seasonal soup (ve available) | 7 |
| Confit chicken and garlic terrine, Carmarthen ham, spiced tomato chutney, artisan bread | 10 |
| Forest mushroom risotto, tempura mushroom, savoury granola, Madeira jus | 10 |
| Severn & Wye smoked salmon, cod and spring onion fishcake, poached local egg, lemon and dill crème fraîche | 12 |
| Baked spiced pear, Perl Las cheese, chicory salad, red wine reduction (v) | 10 |
| Crispy soy, garlic and spring onion chicken wings | 11 |

MAINS

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| Pan-roasted cod loin, warm tomato and fennel salad, salsa verde | 25 |
| Pan-fried hake, Blas y Tir leek, crispy potatoes, wholegrain mustard sauce | 25 |
| Welsh beer-battered fish and chunky chips, minted pea purée, tartare sauce | 21 |
| Add curry sauce | 4 |
| Roasted chicken supreme, charred corn, wilted greens, fondant potato, thyme jus | 22 |
| Brecon venison and red wine pie, mashed potatoes, honey-roasted heritage carrots | 24 |
| Slow-cooked Welsh beef brisket, bone marrow crust, roasted root vegetables, forest mushrooms, jus | 28 |
| Roasted Brecon lamb rump, punchnep hash, creamed Blas y Tir leeks, rosemary jus | 32 |
| Sri Lankan-style vegetable curry, courgette pakora, sambal, rice (ve) | 20 |
| Gnocchi, confit cherry tomato, purple potatoes, greens, aubergine and mushroom pesto (ve) | 20 |

FROM THE GRILL

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| Grilled marinated spatchcock chicken, chimichurri, seasonal slaw, fries | 24 |
| 8oz Cefn Mawr Farm sirloin, confit mushroom, roasted cherry tomatoes, chunky chips | 30 |
| Sauces | 5 |
| Peppercorn sauce Béarnaise Red wine jus | |
| Cefn Mawr Farm beef chuck burger, cheddar, artisan bun, spiced seasonal slaw, fries | 22 |
| Grilled chicken breast, avocado, bacon, artisan bun, spiced seasonal slaw, fries | 19 |
| Spinach and kale burger, vegan bacon, Portobello mushroom, smoked vegan Applewood cheese, brioche-style bun (ve) | 20 |
| Add to your burger | 2 each |
| Fried local egg (v) Welsh rarebit Smoked bacon Portobello mushroom (ve) | |

SIDES

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| Fries or chunky chips (ve) | 5 |
| Garlic Blas y Tir leeks and sautéed potatoes (v) | 7 |
| Shirgar buttered seasonal greens (v) | 8 |
| House salad (ve) | 6 |
| Welsh Cheddar mashed potatoes (v) | 6 |
| Beer battered onion rings, aioli (v) | 6 |

(v) vegetarian | (ve) vegan

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.

EIN STORI - OUR STORY

Tir a Môr means land and sea in Welsh, so naturally, we showcase the best produce our country has to offer.

Welsh native, Joe Procak, has worked as a professional chef since he was 18. With over 30 years of experience, he has held numerous Executive Chef roles in Wales. His Italian mother inspired his passion for cooking, and the kitchen was the heart of their home.

Our Head Chef, Richard Howard, is a true Cardiffian. Growing up, he would join his nan (Mamgu) in the kitchen and help with the traditional fishcakes and lamb dishes we know and love. But more importantly, it was his nan's kitchen where our signature Bara Brith pudding was created (we love this so much, we also created a cocktail in its honour!).

HALEN MÔN SEA SALT

Anglesey

In 1997, husband and wife, Alison and David Lea-Wilson left a saucepan of seawater to boil on the Aga in their family kitchen. As the salt crystals started to form, they knew they'd struck culinary gold. Today, their Welsh sea salt is enjoyed around the world.

ABERFFRAW BISCUIT CO

Llanrwst

The Aberffraw biscuit is said to have originated in 13th Century Anglesey. An all-butter shortbread, they're said to be Britain's oldest biscuit, and are now made by James and Natasha Shepherd in North Wales.

CARMARTHEN HAM

Carmarthen

Carmarthen air-dried, salt-cured ham started with Albert Rees, a market butcher in the 1970s, and has since been passed down through the generations in the Rees family.

PENDERYN WHISKY

Brecon Beacons

There's evidence that the Welsh practised distillation as early as the 4th century, and today, Penderyn have three distilleries across the country - with the first located in the Brecon Beacons National Park, in the village of Penderyn.

BLAS Y TIR LEEKS

Pembrokeshire

A traditional symbol of Wales, leeks feature across many classic Welsh dishes. We source ours from Blas y Tir, whose leeks are grown in the rich crumbly soil of Pembrokeshire, giving them a mild and sweet flavour.

CEFN MAWR FARMS

Monmouthshire

Our beef comes from Douglas Willis, who buy from a collective of regional farms. These farms allow their heritage Welsh Black cattle to graze on native rough upland terrain, which means the meat develops a unique character.

TINY REBEL BREWERY

Newport

Started by two brothers-in-law in a garage, Tiny Rebel has grown into an international business exporting their award-winning brews to over 35 countries. They're also the youngest—and only Welsh—brewery to win Champion Beer of Britain.

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