

G o r s e

Broth of native Welsh seaweeds

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Solva crab with hazelnut and blistered cabbage

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Trout tartlet with smoked cream

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Preserved wild mushroom and pickled juniper

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Pembrokeshire mackerel with horseradish, lovage
and apple

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Celeriac, our laverbread, buttermilk and chervil

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Roasted monkfish, smoked pike perch roe, new
season asparagus

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Parker house roll with our cultured laver butter

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Gower Salt Marsh mutton with wild garlic and morel

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New season rhubarb, toasted hay cream, egg yolk
jam and lavender

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Toasted oat llymru, smoked raspberry jam and
Topaz apple caramel

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Lemon thyme brown butter cake with wild blueberry
jam and coriander seed

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Carrot and chamomile jelly

£95