

## Evening Menu

Served 6-9pm



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### STARTERS

<b>Rarebit stuffed field mushroom on toast</b> (V)	£5.25
<b>Welsh blue cheese and pine kernel salad</b> with pomegranate dressing (V)	£5.25
<b>Confit duck spring rolls</b> with cherry hoisin	£5.75
<b>Breaded sea trout goujons</b> with lemon and pepper mayonnaise	£6.00
<b>Chicken, pancetta and mushroom boudin</b> with apple mustard	£5.50
<b>Grilled Pembrokeshire mackerel</b> with mustard cress and spring onion potato salad	£6.00

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### MAINS

<b>10oz Rib eye steak</b> with triple cooked chips, Béarnaise sauce and roast vine tomatoes	£16.95
<b>Roast chump of Preseli Mountain lamb</b> with rosemary fried potatoes, creamed leeks and port sauce	£15.50
<b>Pan fried fillet of line-caught Pembrokeshire mullet</b> with chorizo, pepper and potato stew	£14.95
<b>Thai green curry</b> with roast chicken breast and wild rice	£13.95
<b>Fillet of Pembrokeshire turbot</b> with asparagus, samphire, new potatoes and caper butter sauce	£16.95
<b>Wild mushroom and garlic chive cannelloni</b> with rocket and parmesan salad (V)	£14.00

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### SIDES

<b>Spring greens and broccoli</b>	£2.00
<b>Buttered samphire</b>	£3.00

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### DESSERTS

<b>Treacle Tart</b> with jersey cream ice-cream	£5.00
<b>Lemon posset</b> with berry compote and vanilla shortbread	£5.00
<b>Dark chocolate torte</b> with bitter marmalade ice-cream and candied pistachios	£5.00
<b>Maple and vanilla poached peach with fresh raspberries</b> jersey cream ice cream and almond praline	£5.00
<b>Welsh cheeseboard</b> with chutney, apple and port (70ml glass)	£7.50

**Coffee and fudge £2.00, Liqueur coffee £4.00**

**Espresso Martini £4.00**

**Dessert wines by the glass from £3.25**

(V) = Vegetarian. As nuts are used regularly in our kitchen, we cannot guarantee the absence of nut traces in our dishes