



—THE—  
LINKS

# Supper

## To start

Hot smoked salmon cucumber, buttermilk & chive, pickled fennel	13
Smoked beetroot whipped goats curd, golden beetroot, beet & basil puree	12
Local wood pigeon sweet & sour plums, black pudding, lambs lettuce	15
Heritage tomato buffalo mozzarella, olive, tomato essence	13
Tuna capaccio watermelon, avocado, soy, pickles	15
Chicken liver parfait pedro ximenez jelly, toasted brioche	13

## To follow

Heritage carrot greek spices, yoghurt, onion, chickpeas	24
Pembrokeshire beef roast fillet, slow cooked short rib, smoked mash, shitake	34
Cornish Cod bisque sauce, saffron gnocchi samphire & fennel	26
Rump of welsh lamb shoulder bonbon, pea hummous, feta, peas & broad beans	32
Wild line-caught seabass cockle chowder, paprika oil, sea greens	28
Barbeque saddleback pork chop & braised shoulder, red cabbage salad, new potatoes, salad cream	28

## Sides

Soy & garlic fried greens	6
Balsamic & rosemary baby potatoes	6
Dauphine potato & truffle mayo	6

## To finish

Blackberry parfait & compote, caramelised pastry, white chocolate sorbet	11
Victoria rhubarb fool flapjack, raspberry sorbet	11
Dark chocolate fondant tarragon ice cream & honeycomb	11
Lemon meringue almond & polenta cake, lemon thyme cream, lemon sorbet, thyme meringue, blueberry	11
Snowdonia black bomber cheddar fig jam & oat biscuits	11

Please let us know if you have any dietary requirements and a member of our team will be happy to guide you. Unfortunately, we cannot guarantee the absence of traces of any allergens within your meal. Game meat may contain shot, foods may potentially contain shell/bone.

