



R E S T A U R A N T
TOMMY HEANEY

A La Carte

Snacks

Gordal Olives	£3.50
Jamon Iberico	£5
Black Pudding Scotchd Quail Egg, Raisin and Pedro Ximenez Puree (Each)	£4
Jerusalem Artichoke, Pantysgawn Goats Cheese	£3
Soused Mackerel, Cucumber Chutney	£5

Small Plates

Crispy Pigs Head, Smoked Sardine, Fennel, Potato	£9
Diver Scallop, Salt, Baked Celeriac, Seaweed, Sourdough Consommé	£12
Cured Seabass, Muscat Grapes, Pomegranate, Sheep's Yogurt, Curry Oil	£9
Duck Confit, Kohlrabi, Smoked Duck Egg, Fenugreek, Pumpkin Seed	£9
Smoked Beetroot Risotto, Goats Curd, Grapefruit, Horseradish	£8

Large Plates

BBQ Lamb, Wild Garlic, Jersey Royals, Anchovy, Seaweed	£20
Dry Aged Welsh Beef, BBQ Beef Suet Pie, Roscoff Onion, Carrot, Kale	£23
Halibut, Pancetta and Ale Braised Cuttlefish, Haricot Beans, Spring Onion Dressing	£21
Brill, Potted Shrimp, Apple, Celeriac, Spring Peas, Potato Terrine	£18
Butter Poached Chicken, Burnt Leek, XO Sauce, Tarama, Baked Potato	£19
Wild Garlic Gnocchi, Miso, Wye Valley Asparagus, Peas, Mint	£18

Sides

Triple Cooked Chips, Old Bay Spice	£4
Purple Sprouting Broccoli, Hazelnut Dressing	
Jersey Royals, Wild Garlic	
Cauliflower & Broccoli Cheese	
Crushed Root Vegetables, Cracked Black Pepper, Butter, Honey	

Please note that our menu descriptions do not include all ingredients.
Please let us know if you have a food allergy before ordering.

Sample Menu

Groups of 10 or more carry a 12% discretionary service charge

