## BRYN WILLIAMS

## ${ }^{\text {ar }}$ The Cambrian

## Gluten free menu

## SNACKS

The Cambrian "fish \& chips" 15

## STARTERS

## Cold

Cherry tomatoes, stracciatella, basil \& balsamic vinigar 14
Cured smoked pork, celeriac remoulade, parsley 16
Asparagus, smoke egg yolk, warm mayonnaise, crispy shallots 18
Balik cured salmon, ponzu, wasabi, finger lime 24

## Hot

Fried aubergine, white miso, cucumber 16
Swiss 'cheeseburger' tartar 26

## DESSERTS

Lemongrass poached pineapple, mango, yuzu 15
Local cheeseboard, spiced pear chutney, grapes 25
Homemade Ice Cream - Per scoop 5
(Vanilla, Chocolate, Yoghurt, Bayleaf)
Homemade Sorbet - Per scoop 5
(Pineapple, Raspberry, Mint, Yuzu)

## MAINS

## Swiss Beef

LUMA entrecote chain, aged soy sauce, smoked onions 43
LUMA ribeye \& alpine-butter 99 (for two)

## Land

Corn fed chicken breast, carrot, yogurt \& hazelnut 40
Loin of welsh lamb, olive oil mash, asparagus, mint \& capers 42
Miso glazed cauliflower, lentils, Thai spices 29

## Lakes

Brown butter poached zander, celeriac, fennel \& orange salad 46
Warm smoked Alpine salmon, potato, fennel, wasabi 43

## SIDES

Chargrilled broccoli \& black sesame 8
Green salad, apple, herb dressing 7
Olive oil mash potato 9
Grilled peppers, pepper ketchup, crispy shallots 8
Truffle cheese fries 14

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## Lactose free menu.

## SNACKS

The Cambrian "fish \& chips" 15
Tempura cauliflower cheese 12

## STARTERS

## Cold

Cured smoked pork, celeriac remoulade, parsley 16
Asparagus, smoke egg yolk, warm mayonnaise, crispy shallots 18
Balik cured salmon, ponzu, wasabi, finger lime 24

## Hot

Fried aubergine, white miso, cucumber 16
Swiss beef tartar, mustard, potato 26

## DESSERTS

Lemongrass poached pineapple, mango, yuzu
Homemade Ice Cream - Per scoop 5 (Chocolate)
Homemade Sorbet - Per scoop 5
(Pineapple, Raspberry, Mint, Yuzu)

## MAINS

## Swiss Beef

LUMA entrecote chain, aged soy sauce, smoked onions 43
LUMA Swiss ribeye 99 (for two)

## Land

Corn fed chicken breast, carrot, yogurt \& hazelnut 40
Loin of welsh lamb, olive oil mash, asparagus, mint \& capers 42 Miso glazed cauliflower, lentils, Thai spice 9

## Lakes

Brown butter poached zander, celeriac, fennel \& orange salad 46 Warm smoked Alpine salmon, potato, fennel, wasabi 43

## SIDES

Chargrilled broccoli \& black sesame 8
Olive oil mash potato 9
Grilled peppers, pepper ketchup, crispy shallots 8
Fries 7.50

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## Vegetarian menu

## SNACKS

Tempura cauliflower \& cashew cheese 12

## STARTERS

## Cold

Cherry tomatoes, stracciatella, basil \& balsamic vinigar 14 Asparagus, smoke egg yolk, warm mayonnaise, crispy shallots 18

## Hot

Fried aubergine, white miso, cucumber 16
Wild garlic, spinach \& potato soup 18

## DESSERTS

Apple Tarte tatin \& Bayleaf sorbet 16
Pannacotta, strawberries, coconut \& mint 15
Lemongrass poached pineapple, mango, yuzu 15
Banoffee pie, tonka bean, chocolate, banana 20
Swiss chocolate hot pot \& yoghurt ice cream 15
Local cheeseboard, spiced pear chutney, grapes, sourdough crackers 25
Homemade Ice Cream - Per scoop 5
(Vanilla, Chocolate, Yoghurt, Bayleaf)
Homemade Sorbet - Per scoop 5
(Pineapple, Raspberry, Mint, Yuzu)

## MAINS

## Land

Miso glazed cauliflower, lentils, Thai spice 29
Parmesan gnocchi, asparagus, wild garlic \& radish 34
Wild mushroom ravioli, XO sauce, pickled pear \& apricot 32
Linguine pasta, courgette, spring greens, garlic \& parmesan 29

## SIDES

Chargrilled broccoli \& black sesame 8
Green salad, apple, herb dressing 7
Olive oil mash potato 9
Grilled peppers, pepper ketchup, crispy shallots 8
Truffle cheese fries 14
Fries 7.50

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## Vegan menu

## SNACKS

Tempura cauliflower \& cashew cheese 12

## MAINS

Land
Miso glazed cauliflower, lentils, Thai spice 29

## SIDES

Chargrilled broccoli \& black sesame 8
Olive oil mash potato 9
Grilled peppers, pepper ketchup, crispy shallots 8
Fries 7.50

## DESSERTS

Lemongrass poached pineapple, mango, yuzu 15
Homemade Ice Cream - Per scoop 5
(Chocolate)
Homemade Sorbet - Per scoop 5
(Pineapple, Raspberry, Mint, Yuzu)

