

BRYN WILLIAMS

^{AT} The Cambrian

Gluten free menu

SNACKS

The Cambrian “fish & chips” 15

STARTERS

Cold

Grilled pear salad, local blue cheese, candied walnuts 14

New season asparagus, lemon ricotta, cured egg yolk 18

Raw & Cured

Roast celeriac, stracciatella, onion & parsley 19

Balik cured salmon, avocado, wasabi & finger lime, honey dressing 24

Hot

Field mushroom soup, pickled mushroom, thyme 14

DESSERTS

Banoffee pie, tonka bean, chocolate, banana 20

Pavlova, orange, pistachio & rose water 15

Coconut panna cotta, poached pineapple, mango sorbet 15

Muscovado cheesecake, strawberry, coconut sorbet 17

Local cheeseboard, spiced pear chutney, grapes 25

Homemade ice cream – per scoop 5

(vanilla, bayleaf, chocolate)

Homemade sorbet – per scoop 5

(pineapple, mango, coconut)

MAINS

Swiss Beef

LUMA entrecote chain, mushroom, smoked onions 43

Land

Corn fed chicken breast, glazed fennel, chicken sauce 39

Chard Hispi cabbage, borlotti beans, miso & tofu 29

Lakes

Warm smoked alpine salmon, peas, gem lettuce & horseradish 42

SIDES

Chargrilled broccoli & black sesame 8

Green salad, apple, herb dressing 7

Roast potato rosemary & garlic 9

Truffle cheese fries 14

BRYN WILLIAMS

^{AT} The Cambrian

Lactose free menu

SNACKS

The Cambrian “fish & chips“ 15

STARTERS

Cold

New season asparagus, avocado, lime, walnut dressing 18

Raw & Cured

Balik cured salmon, avocado, wasabi & finger lime, honey dressing 24

Hot

Fried aubergine, white miso, cucumber 16

Field mushroom soup, pickled mushroom, thyme 14

DESSERTS

Coconut panna cotta, poached pineapple, mango sorbet 15

Homemade sorbet – per scoop 5

(pineapple, mango, coconut)

MAINS

Swiss Beef

LUMA entrecote chain, mushroom, aged soy sauce, smoked onions 43

LUMA Swiss ribeye 99 (for two)

Land

Roast duck breast, chard leeks, preserved plum 40

Chard Hispi cabbage, borlotti beans, miso & tofu 29

Lakes

Warm smoked alpine salmon, peas, gem lettuce & horseradish 42

Pasta

Linguine, swiss sausage, tomato & garlic 31

SIDES

Chargrilled broccoli & black sesame 8

Green salad, apple, herb dressing 7

Grilled peppers, pepper ketchup, crispy shallots 8

BRYN WILLIAMS

^{AT} The Cambrian

Vegetarian menu

STARTERS

Cold

Grilled pear salad, local blue cheese, candied walnuts 14

New season asparagus, lemon ricotta, cured egg yolk 18

Raw & Cured

Roast celeriac, stracciatella, onion & parsley 19

Hot

Fried aubergine, white miso, cucumber 16

Field mushroom soup, pickled mushroom, thyme 14

DESSERTS

Apple Tarte tatin & bayleaf ice cream 16

Banoffee pie, tonka bean, chocolate, banana 20

Pavlova, orange, pistachio & rose water 15

Coconut panna cotta, poached pineapple, mango sorbet 15

Banoffee pie, tonka bean, chocolate, banana 20

Muscovado cheesecake, strawberry, coconut sorbet 17

Local cheeseboard, spiced pear chutney, grapes,
sourdough crackers 25

Homemade ice cream – per scoop 5
(vanilla, bayleaf, chocolate)

Homemade sorbet – per scoop 5
(pineapple, mango, coconut)

MAINS

Potato gnocchi, mountain cheese, asparagus & saffron cream 31

Chard Hispi cabbage, borlotti beans, miso & tofu 29

SIDES

Chargrilled broccoli & black sesame 8

Green salad, apple, herb dressing 7

Roast potato rosemary & garlic 9

Grilled peppers, pepper ketchup, crispy shallots 8

Truffle cheese fries 14

BRYN WILLIAMS

^{AT} The Cambrian

Vegan menu

STARTERS

Cold

Grilled pear salad, candied walnuts 14

New season asparagus, avocado, lime, walnut dressing 18

Hot

Fried aubergine, white miso, cucumber 16

Field mushroom soup, pickled mushroom, thyme 14

DESSERTS

Coconut panna cotta, poached pineapple, mango sorbet 15

Homemade sorbet – per scoop 5

(pineapple, mango, coconut)

MAINS

Chard Hispi cabbage, borlotti beans, miso & tofu 29

SIDES

Chargrilled broccoli & black sesame 8

Green salad, apple, herb dressing 7

Grilled peppers, pepper ketchup, crispy shallots 8