

BRYN WILLIAMS

^{AT} The Cambrian

Gluten free menu

STARTERS

Cold

Marinated tomato, olive, parsley 15

Local beetroot salad & truffle cream 18

Raw & Cured

Courgette carpaccio, tomato, olive, capers 14

Hot

Slow cooked egg, parmesan, mushroom, Pata Negra 15

Fried aubergine, white miso, cucumber 16

Swiss 'cheeseburger' tartar 26

MAINS

Swiss Beef

LUMA entrecote chain & smoked onions 41

Swiss Black Angus entrecote, XO hollandaise, watercress 56

LUMA Swiss ribeye, XO hollandaise, watercress (for two) 98

Land

Corn fed chicken breast, mushroom, sweetcorn 38

LUMA pork, pineapple, onion 43

BBQ veal shortribs, piquillo pepper, cashews 49

Local vegetables, lentils, Thai spice 29

Seasonal mushrooms, charred leek, ponzu, onion 35

Lakes

Confit zander, bouillabaisse, brown butter, almond 44

Pine cured Alpine salmon & mushroom 41

SIDES

Truffle French fries 14

Potato Gratin, pickled & fried onions 15

Italian bitter leaves, smoked almond, pear 13

Chargrilled brocolli & black sesame 14

DESSERTS

Lemongrass poached pineapple, mango, yuzu 15

Banoffee pie, tonka bean, chocolate, banana 20

Swiss chocolate hot pot & yoghurt ice cream 15

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Lactose free menu

STARTERS

Cold

Marinated tomato, anchovy, olive, parsley 15

Local beetroot salad & truffle cream 18

Raw & Cured

Courgette carpaccio, tomato, olive, capers 14

Hot

Slow cooked egg, charred leek, Pata Negra 15

Fried aubergine, white miso, cucumber 16

Swiss 'hamburger' tartar 26

MAINS

Swiss Beef

LUMA entrecote chain, aged soy sauce, smoked onions 41

Swiss Black Angus entrecote, watercress 56

LUMA Swiss ribeye, watercress (for two) 98

Land

Corn fed chicken breast, mushroom, sweetcorn 38

LUMA pork, pineapple, onion 43

BBQ veal shortribs, piquillo pepper, cashews 49

Local vegetables, lentils, Thai spice 29

Seasonal mushrooms, charred leek, ponzu, onion 35

Lakes

Pine cured Alpine salmon & mushroom 41

SIDES

Italian bitter leaves, smoked almond, pear 13

Chargrilled brocolli & black sesame 14

DESSERTS

Lemongrass poached pineapple, mango, yuzu 15

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Vegetarian menu

STARTERS

Cold

Marinated tomato, olive, parsley 15
Local beetroot salad & truffle cream 18
Summer squash, stracciatella, stone fruits 17

Raw & Cured

Courgette carpaccio, tomato, olive, capers 14

Hot

Slow cooked egg, parmesan, mushroom 15
Fried aubergine, white miso, cucumber 16

MAINS

Land

Local vegetables, lentils, Thai spice 29
Seasonal mushrooms, charred leek, ponzu, onion 35

Pasta

Swiss mac & cheese 31
Aged parmesan linguine & black pepper 32

SIDES

Truffle French fries 14
Potato Gratin, pickled & fried onions 15
Italian bitter leaves, smoked almond, pear 13
Chargrilled broccoli & black sesame 14

DESSERTS

Apple tart tatin, bay leaf ice cream 16
White chocolate pannacotta, "blueberry-muffin" 15
Banoffee pie, tonka bean, chocolate, banana 20
Lemongrass poached pineapple, mango, yuzu 15
Local cheeseboard, spiced pear chutney, grapes, poppy seed lavoche 25