



*Leicester's Restaurant at
The Great House*

Lunch Menu

2 Course £14.95/3 Course £20.45

Snacks

Selection of Home Baked Bread, Welsh Salted Butter £3.50

Aromatic Pork Croquettes, Miso Emulsion £3.50

Marinated Giant Gordal Olives £3

Starters

Soup of the Day served with Homemade Bread (v)

Tempura Purple Sprouting Broccoli, Pantysgawn Goats Cheese, Black Sugar, Pistachio (v)

Cured Salmon, Celeriac Remoulade, Cucumber, Apple, Walnut

Crispy Pigs Head, Cauliflower, Rhubarb, Fennel

Duck Rilette, Foie Gras Parfait, Beetroot, Salted Berries, Honeycomb

Mackerel, Spring Peas, Dill, Horse Radish, Buttermilk

Mains

Nettle & British Ricotta Gnudi, Beurre Noisette, Spring Vegetables, Wild Garlic Pesto, Burnt Onion (v)

Free Range Chicken, Kale, Jersey Royals, Onion, Truffle Consommé

Olive Oil Poached Cod, Potted Shrimp, Cauliflower, Fennel, Glamorgan Cider

Beer Battered Fish & Triple Cooked Chips, Tartar Sauce, Lemon

BBQ Pork Belly, Purple Sprouting Broccoli, Leek, Black Pudding, Burnt Apple

Grilled 8oz Beef Burger, Caramelised Onions, Perl Las Rarebit, Triple Cooked Chips

Sides £3.50

Triple Cooked Chips, Rosemary Sea Salt

Smashed Root Vegetables, Crack Black Pepper

Jersey Royals, Wild Garlic Pesto

Garlic Farmhouse Bread

Broccoli Cheese Bake

Spring Greens

Desserts

Chocolate Mousse, Jerusalem Artichoke Ice Cream, Almond, Raspberries

Mango Bavaois, Coconut Parfait, Pineapple, Coriander

Spiced Mascarpone & Rhubarb Tart, Blood Orange, Gingerbread

Sticky Toffee Pudding, Butterscotch, Vanilla Ice Cream

Cheese Board – a selection of Three Cheeses, Chutney and Accompaniments £3 Supplement

WE ARE ALLERGEN AWARE.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present.

Our menu descriptions do not include all ingredients... If you have a food allergy, please let us know before ordering.

Please note; This is a sample menu and may be subject to change.