



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

Sunday Lunch Menu

Starters

Thai Style fishcake, Spinach, Buttermilk, Jamon Iberico
Cauliflower and Cumin Velouté, Toasted Almonds, Curry Oil
Smoked Black Ha, Slow Cooked Duck Egg, Tenderstem Broccoli
Smoked Beetroot Risotto, Goats Curd, Grapefruit, Horseradish

Mains

36 Day Dry Aged Welsh Sirloin of Beef, Thyme Yorkshire Pudding, Traditional Gravy
Welsh Rump of Lamb, Lamb Belly, Kale, Carrot, Caper & Mint
Poached and Roast Chicken Breast, Potatoe Terrine, Mushroom and Buttermilk Caramel
Cod, Apple and Fennel, Celeriac, Cider Butter
Wild Garlic Gnocchi, Asparagus, Peas, Broad Beans, Miso

All Main Courses are served with Goose Fat Roast Potatoes, Crushed Root Vegetables, New Potatoes, Cauliflower & Broccoli Cheese & Greens

Desserts

Passion Fruit & Duck Egg Tart, Rhubarb, Pistachio
Banana Cake, Salted Caramel, Pistachio, Whiskey Popcorn
"Jaffa Cake" Chocolate, Grand Marnier, Blood Orange
Meadowsweet Custard, Apple, Hazelnut Crumble, Wild Berry
Welsh Cheese, Pickled Grapes, Chutney, Crackers & Toast - *£2.50 supplement*

2 Course £21 / 3 Course £27
£13 for children under the age of 12

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.

