

Sunday Lunch Menu

Starters...

Broccoli Velouté (V)
Pickled Apple, Walnut

Cured Salmon
Spring Peas, Cucumber, Welsh Yogurt, Dill, Wild Garlic

Wood Pigeon
Shitake, Salted Berries, Tenderstem Broccoli, Smoked Seeds

Beetroot Croquettes
Pantysgawn Goats Cheese, Black Olive, Pistachio

Main Courses...

36 Day Dry Aged Welsh Sirloin of Beef
Thyme Yorkshire pudding, Traditional Gravy

Free Range Pork Shoulder
Cuttlefish, Broad Beans, Black Pudding, Tarragon Reduction

Roast Welsh Lamb
Braised Shoulder, Kale, Burnt Onion, Mint, Rosemary and Garlic Sauce

Slow Roast Loin of Cod
Herb Gnocchi, Potted Shrimp, Tarragon Butter Emulsion, Puffed Wild Rice

Nettle and Ricotta Gnudi (V)
Beurre Noisette, Spring Vegetables, Wild Garlic Pesto, Burnt Onion

All Main Courses served with Goose Fat Roast Potatoes, crushed Root Vegetables, Minted New Potatoes, Cauliflower & Broccoli Cheese and Spring Greens.

Desserts...

Warm Sticky Toffee Pudding
Butterscotch, Vanilla

Rhubarb Cheesecake
Blood Orange, Honeycomb, Stem Ginger Ice Cream

Chocolate Mousse
Caramelised Banana, Jerusalem Artichoke, Hazelnuts

Mango Bavaois
Passionfruit, Coconut Parfait, Pineapple

Cheese Board £2.50 supplement
Selection of three Cheeses, Red Onion Marmalade and Accompaniments

2 Course £17.50 / 3 Course £22.50
£12.95 for children under the age of 12

Parties of 10 or more carry a discretionary service charge

WE ARE ALLERGEN AWARE.

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.