

# 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 Bavarois  
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

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.**