

SAMPLE SUNDAY LUNCH MENU

Two Courses £21.50 per person Three Courses £24.95 per person

STARTERS

Pea and Wild Garlic Soup (D,V,G) Homemade bread

Ham Hock and Chicken Terrine (SD,G,E) Radish salad, egg yolk purée

Soused Mackerel (F,SD,E,Mu) Pickled shallots, red wine mayonnaise

Goat's Cheese Mousse (D,SD,V)
Asparagus, pickled turnip and popcorn

MAIN COURSES

Roast Welsh Beef (C,G,E,SD,D) Roast potatoes, vegetables, Yorkshire pudding

Roast Celtic Pride Pork (D,C,SD,G) Roast potatoes, vegetables, apple sauce

Pan Fried Hake (F,E,D,SD) Parsnip Royale, kale, chowder, charred leeks

Roasted Pumpkin (D,V)
Artichoke purée, purple sprouting broccoli, kale, glazed chicory

DESSERTS

Mascarpone Panna Cotta (D,E,V,G,S) Rhubarb, hibiscus, sable

Banana Eton Mess (D,E,V)

Spice Cake (G,D,E) Buttercream, Pedro Ximénez raisins

Welsh Cheese Board (C,G,E,D,Se,SD,V) (£3.50 supplement applies) Biscuits, chutney, celery and grapes

Selection of Tea or Coffee £3.95 (Please ask for allergen details if required) Served with homemade petits fours

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. We take care wherever possible to ensure no cross contamination will occur, however, due to our food preparation process we cannot guarantee this.