



SUNDAY LUNCH MENU

STARTERS

MOZZARELLA (V,D)

Beetroot, heritage tomato, mixed seed granola, sherry vinegar

MINISTRONE (CR,G,D,E,SD)

Scallop, prawns, tortellini, samphire, lobster broth

BEETROOT PAPPARDELLE (D,G,E,SD)

Braised ox tail, crumbled Perl Las cheese, truffle

STEAK ON SIX BRESAOLA (SD,E,G,D,S)

Horseradish mousse, cornichons, parsley shoots

MAIN COURSES

USK VALLEY SIRLOIN OF BEEF (G,D,E,SD)

Carved at the table, served with Yorkshire pudding, roast potatoes, root vegetables, cabbage and horseradish

ROAST CHICKEN (G,D,SD)

Sage and onion spelt, roast onions, butternut squash, red cabbage, bread sauce, chicken jus

GRILLED STONE BASS (F,D,E,SD,G)

Sautéed artichoke, spinach, tomato fondue, hollandaise sauce, cockle popcorn

TWICE BAKED GOAT'S CHEESE SOUFFLÉ (V,G,D,E)

Roast potatoes, seasonal vegetables, creamed leeks, kale

DESSERTS

BANANA BABA (V,G,D,SD,E)

Rum syrup and custard, caramel ice cream

DARK CHOCOLATE TERRINE (D,E,S,P)

Peanut butter mouse, yoghurt sorbet, honeycomb

HONEY AND THYME PANNA COTTA (V,G,D,E)

Lemon curd, olive oil cake, vanilla parfait

WELSH CHEESE PLATTER (D,G,E,C)

Selection of cheeses from around the Welsh valleys

Steak on Six welcomes diners aged 16 years and over.

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

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.



STEAK ON SIX