

Sunday Lunch Menu

Two Courses **£29.50** per person
Three Courses **£35.00** per person

Starters

Mozzarella (V,D,G,SD)

Beetroot, heritage tomato, sherry vinegar, pasta bread

Seared Salmon (F,D,SD)

Sweetcorn, chorizo, cauliflower couscous

Beetroot Pappardelle (D,G,E,SD)

Braised ox tail, crumbled Perl Las cheese, truffle

Potted Chicken Liver and Wild Mushroom Parfait (G,D,E,SD)

Puffed pork skin, chipotle jam, chervil butter, onion loaf

Main Courses

Roasted Usk Valley Sirloin of Beef (G,D,E,SD)

Yorkshire pudding, roast potatoes, root vegetables, cabbage, horseradish

Roast Chicken (G,D,SD)

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

Grilled Stone Bass (F,D,E,SD,G)

Crushed potatoes, sautéed artichoke, spinach, tomato fondue, hollandaise sauce

Twice Baked Goat's Cheese Soufflé (V,G,D,E)

Roast potatoes, seasonal vegetables, creamed leeks, kale

Desserts

Penderyn Whisky and Vanilla Baked Plums (G,D,E,SD)

Soaked baba, vanilla ice cream

Praline and Orange Chocolate Terrine (G,N,S,D,E,SD)

Honeycomb, griottine cherries, Chantilly cream

Bourbon Vanilla Crème Brûlée (G,S,D,E)

Blackberries, Highland shortbread

Cheese (G,D,C)

Selection of cheeses from the Welsh coast and valleys, served with crackers, chutney, celery and grapes

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.