



**STEAK  
ON THE  
ROOFTOP**

## SUNDAY LUNCH MENU

Two courses £28.00 per person  
Three courses £32.00 per person

### STARTERS

**POTTED CHICKEN LIVER, MUSHROOM PARFAIT**

Chipotle jam, chervil, crackling, onion loaf (G,D,E,SD)

**TOMATO, BASIL AND MOZZARELLA**

Burrata, arancini, fondue, kale, yoghurt and basil caviar (V,G,D,E,SD)

**SMOKED HOCK AND PISTACHIO TERRINE**

Quail egg, mustard fruits, burnt apple, salsa verde, micro shoots (N,E,SD,Mu,C)

**SEVERN AND WYE SMOKED SALMON**

Blinis, herb crème fraiche, capers and onions (D,G,F,E)



### MAIN COURSES

**USK VALLEY SIRLOIN OF BEEF**

Beef dripping roast potatoes, seasonal vegetables, Yorkshire pudding, red wine and roasted shallot gravy (G,D,E,SD)

**ROASTED BABY CHICKEN**

Sage and onion mashed potato, chorizo braised puy lentils, crackling, thyme jus (D,SD)

**PAN FRIED SEA BASS**

Pea and asparagus risotto, mussel chowder, parsley oil, pickled fennel (F,M,D,SD)

**POTATO AND BASIL GNOCCHI**

Chilli and tomato ragout, halloumi cheese and toasted pine nuts, Parmesan (V,G,D,E,N)



### DESSERTS

**BOURBON VANILLA CRÈME BRULÉE**

Shortbread, raspberry and white chocolate (V,G,S,D,E)

**STEAK ON SIX PAVLOVA**

Crème Chantilly, berry compote, candy floss, sorbet (V,D,E,SD)

**STRAWBERRIES AND CREAM**

Vanilla panna cotta, textures of strawberries (S,D,E)

**CHEESE SLATE (£4.00 supplement)**

Selection of cheeses from the Welsh regions, served with crackers, chutney, celery and grapes (V,C,D,G)



*Signature*  
COLLECTION