



## 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