

## SUNDAY LUNCH MENU

Two courses £32.00 per person  
Three courses £38.00 per person

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### STARTERS

SEVERN AND WYE SMOKED SALMON (F,D,G,E)  
Blinis, herb crème fraiche, capers and onions

SWEETCORN AND ALMOND PANNA COTTA (V,G,N,SD)  
Courgette, radish, citrus, pine nut vinaigrette

PEA, PANCETTA AND ASPRAGUS TARTLET (G,D,E)  
Egg yolk, mushroom, burnt onion

CHICKEN LIVER PARFAIT (G,D,E,N,SD)  
Red grape, hazelnut, blackberries, onion bread

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### MAIN COURSES

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

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

MARINATED BUTTERNUT SQUASH STEAK (V,SD)  
Sautéed Pink Fir Apple potatoes, spring vegetables, salsa verde

FILLET OF COD (F,G,N,S,D,SD)  
Pine nut, lemon and herb crusted, parsley sauce, fennel, baby vegetables, sea herbs

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### DESSERTS

PISTACHIO YOGHURT PARFAIT (V,G,N,S,D,E)  
Apple crumble, miso caramel

BOURBON VANILLA CRÈME BRULÉE (V,G,D,E)  
Lemon meringue shortbread

RUM BABA (V,D,E,G,SD)  
Caramelised pineapple, pink peppercorn, tropical salsa, coconut sorbet

CHEESE SELECTION (V,G,D,C)  
Welsh cheeses, 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.