



SUNDAY LUNCH
MENU

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Two courses £40.00 per person

Three courses £46.00 per person

TO BEGIN

Artisan Bread

Laverbread and confit garlic butter

(V,R,SP,W,D)

STARTERS

Citrus Cured Salmon

Radish, cucumber, pickled ginger, crème fraîche

(F,D,SD)

Twenty-Four Hour Brined Pork Belly

Black garlic glaze, white onion velouté, burnt apple
purée, pork crackling and potato puffs

(D,W,SD)

Salt Baked Beetroot

Plant-based ricotta, hazelnuts, celeriac, pear

(V,W,SD,H,S,C)

Duck Liver Parfait

Brown butter brioche, Carmarthen air dried ham,
rhubarb jam, pickled mustard seeds

(W,O,A,D,E,SD,MU)

MAIN COURSES

Dry Aged Welsh Sirloin of Beef

Yorkshire pudding, red wine jus
(W,D,E,SD,MU)

Roasted Welsh Leg of Lamb

Lamb shoulder croquette, mint salsa verde,
red wine jus
(W,D,E,SD)

Garlic & Thyme Pan Roasted Chicken Breast

Pork stuffing, Madeira sauce
(W,D,SD)

*All of the above served with roast potatoes, mashed potato,
honey roasted root vegetables, cauliflower cheese,
carrot and swede, braised red cabbage*

Fillet of Cod

Gnocchi, squash, brassica, sage, girolle,
lemon and caper butter sauce
(W,F,D,E,SD)

Cauliflower Steak

Romesco sauce, confit garlic, preserved lemon,
truffle potato, crispy shallots
(V,W,A,D,SD)

DESSERTS

Chocolate Orange Crème Brulée

Puffed grains, cocoa, tarragon ice cream
(V,W,D,B,E,S)

Tirami-Choux

Coffee cream, chocolate crèmeux, praline tuile,
hazelnut and coffee ice cream
(V,D,W,E,H,S)

Autumn Eton Mess

Steeped blackberries, lemon curd, vanilla cream,
meringue, blackberry sorbet
(V,D,E,SD)

Welsh Cheese Selection

Welsh Whisky spiced Bara Brith, honey,
fig compote (V,W,D,E,SD)

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian

