

## SUNDAY LUNCH MENU

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

## **STARTERS**

Welsh Smoked Salmon (F,D,G,E)

Smoked salmon mousse, cucumber, fennel, radish, pickled onion, crème fraiche, crostini

Artichoke and Mushroom Tartlet (V,E,G,SD,D)

Jerusalem artichoke, crispy egg, caramelised onion, mushroom ketchup

Rare Breed Welsh Pork (G,S,Se,SD)

Miso, lime and soy glazed belly, spiced carrot, pickled cabbage, onion, sesame

Duck Liver Parfait (G,D,E,N,SD)
Toasted brioche, mixed seed granola, rhubarb and Port

## MAIN COURSES

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

Roast potatoes, honey roasted root vegetables, onion, cauliflower cheese, carrot and swede, Yorkshire pudding, rich red wine sauce

Corn Fed Chicken (D,SD,S)

Leek, charred corn, chorizo, crispy shallot crumb, Madeira sauce

Cauliflower Steak (V,SD,G,D,Mu)

Welsh rarebit, yeast, caramelised onion, potato, pickled mushroom, spring onion

Stone Bass Fillet (F,D,SD)

Girolle, spinach, peas, smoked bacon, creamed potato, sea herbs, red wine sauce

## **DESSERTS**

Apple & Blackberry Oat and Almond Crumble (V,G,N,D,E,S)

Vanilla parfait, Bramley apple compote, blackberry foam, salted caramel

Bourbon Vanilla Crème Brulée (V,G,D,E)

Lemon and raspberry meringue shortbread

Caramelised White Chocolate Mousse (V,G,E,SD,D,S)

Sour plums, muscovado, gingerbread

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.