## 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

