



Boxing Day Lunch



STARTERS

Welsh Cured Salmon (F,W,D,SD,MU)
Horseradish, beetroot, cucumber, dill, buttermilk

Salt Baked Celeriac (V,H,SD)
Pear, hazelnut, caper and raisin, goat's cheese, maple verjus

Welsh Pork Belly (W,SD,D,P,S)
Miso, lime and ginger glaze, peanut purée, apple, choucroute, crackling

Duck Liver Parfait (W,D,E,SD,MU)
Pickles, sourdough

MAIN COURSES

Usk Valley Sirloin of Beef (W,D,E,SD)
Duck fat roast potatoes, seasonal vegetables, Yorkshire pudding, red wine jus

Poached and Seared
Chicken Breast (W,D,SD)
Welsh Dragon sausage farce, leeks, pickled blackberries, brassica, Madeira sauce

Almond, Date and Pistachio
Nut Roast (V,PS,A,D,W,B,E)
Maple glazed parsnips and carrots, roast potatoes, Glamorgan sausage bon bon, braised red cabbage, sprouts and chestnuts, vegetarian gravy

Fillet of Cod (F,W,D,SD)
Pine nut, lemon and herb crust, Pembrokeshire potatoes, spinach, fennel, parsley sauce

DESSERTS

Sticky Date Pudding (V,W,D,E)
Salted caramel, vanilla ice cream

Welsh Whisky Crème Brulée (V,W,D,E,SD,S)
Cocoa shortbread cookie, winter berries

Chocolate Orange Crèmeux (V,W,D,SD,S)
Ginger cake, muscovado tuile, Barti rum ice cream

Welsh Cheese Selection (V,W,D,C)
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.

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