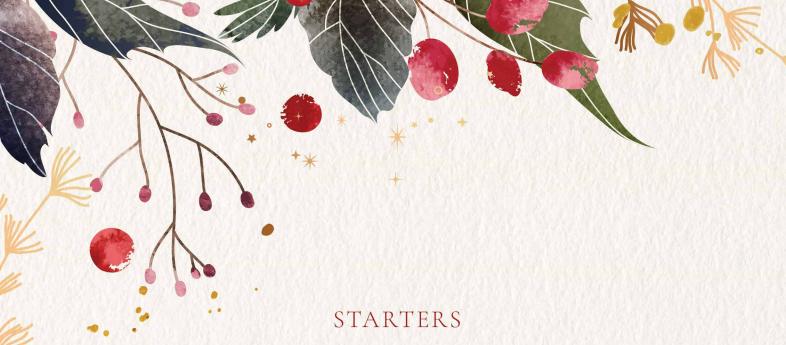


Boxing Day Lunch





Celery Velouté (v,w)
Truffle oil, toasted pumpkin seeds, rosemary focaccia

Heritage Beets (V,D,SD,WN)

Pant-Ys-Gawn goat's cheese mousse, soused grapes
and walnut salad

Chicken Liver Parfait (W,D,SD,E)
Cranberry jelly, cress salad, toasted focaccia

Welsh Liqueur and Beetroot Cured Salmon (F,SD,E,W,MU) Pickled cucumber, citrus mayonnaise, crispy capers

MAIN COURSES

Slow Roasted Twenty-Eight Day Matured Welsh Beef Sirloin (W,D,E,SD) Yorkshire pudding, roast potatoes, winter vegetables, Port wine sauce

Maple Glazed Grilled Pork Fillet (D,SD)
Caramelised onion mashed potato, kale with bacon, charred
fennel, rosemary jus

Pan Seared Fillet of Cod (F,E,D,SD)

Parmentier potatoes, samphire, orange and tarragon
hollandaise sauce

Smoked Aubergine, Roasted Garlic and Courgette Tagliatelle (W,SD) Sun blushed tomato tapenade, plant-based cheese, basil dressing

DESSERTS

Christmas Pudding (V,W,D,E,SD) Clotted cream ice cream, cherry compote

Chocolate and Orange Tart (V,S)
Macerated kumquats, honeycomb, raspberries

Citrus Panna Cotta (V,E,D,W,SD)

Orange crisp biscuit, orange ripple ice cream, Cointreau

mascarpone

Panettone Bread and Butter Pudding (V,E,D,W,SD) Cinnamon cream, limoncello syrup

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