

SUNDAY LUNCH MENU

Two courses | £34.00 per person Three courses | £38.00 per person

STARTERS

Cured Venison Carpaccio

Parsnip purée, parsnip crisps, baby beets, cheese crackling, hazelnut brittle (HN,D)

Roasted King Oyster Mushroom 🌶

Black garlic mayonnaise, split truffle and parsley oil, celeriac purée (V,C)

Grilled Smoked Mackerel

Fennel salad, potatoes, horseradish cream (F.SD.D.MU.E)

Mushroom Bruschetta

Sautéed garlic mushrooms, spinach, artisan sourdough (V,W,B)

MAINS

Slow Roasted Welsh Beef

Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, jus (W,E,D,SD)

Roasted Sage Buttered Chicken, Thyme & Onion Stuffing

Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, jus (W,E,D,SD)

Seared Salmon

Cream pea sauce, potato, chorizo, shallot, mustard dressing (F,D,SD,MU)

Beetroot, Roasted Onion and Plant-Based Feta Raviolo

Garlic, chilli and red pepper salsa, plant-based cheese (V,W,SD)

DESSERTS

Cheesecake

Strawberry sauce, strawberry ice cream (V,S,D,E)

Winter Berry Crumble

Crumble, vanilla anglaise (V,W,O,D)

Chocolate Brownie

Dairy free vanilla ice cream, winter berries (V,S)

Selection of Sorbets and Ice Cream

Two scoops of your choice, served with fresh berries

Choose from:

Vanilla (V,D), dairy free chocolate $\mathcal{I}(V)$, dairy free strawberry *I* (*V*), pistachio (*V*,*D*,*PS*), raspberry sorbet $\mathcal{I}(V)$, mandarin sorbet $\mathcal{I}(V)$, coconut sorbet **∅** (V)

Welsh Cheese Board | £6.50 supplement

Dragon mature cheddar cheese, Perl Las, Perl Wen and Pant-Ys-Gawn goats' cheese, served with Welsh mead apple and honey chutney, cheese crackers, grapes and celery (V,W,D,C)

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 quarantee 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