

Mother's Day Lunch

STARTERS

Celeriac & Apple Soup
Walnut oil, Perl Las cheese croute (V,C,E,D,W,WN)

Smoked Gammon Ham Croquette Smoked paprika sea salt, red onion chutney, toasted brioche (W,D,E,SD,MU,C)

Cured Salmon
Seaweed, fennel and caper salad, dill crème fraiche
(F.CR.D.SD)

Welsh Goat's Cheese & Tomato Filo Parcel Caramelised red onion, basil oil and aged balsamic reduction (V,D,W,E,SD)

MAIN COURSES

Roasted Sirloin of Welsh Beef Yorkshire pudding, roast potatoes, confit onions, seasonal vegetables, red wine jus (W,E,D,SD)

Roasted Loin of Woodland Pork

Apple purée, sage and cranberry stuffing, roast potatoes,
seasonal vegetables, rich roast jus (W,SD)

Grilled Fillet of Sea Bass
Sautéed new potatoes with dill, wilted greens, crayfish bouillabaisse sauce (F,D,CR)

Roasted Heritage Beets
Potato gnocchi, dairy free cream, crispy sage (V,W)

DESSERTS

Brioche Bread & Butter Pudding
Vanilla crème anglaise, orange ripple ice cream (V,E,D,W,SD)

Welsh Honey & Walnut Panna Cotta Raspberries, gel, honeycomb tuile (V,W,WN,D,E)

Peanut Butter & Chocolate Entremet Red berry coulis, frosted raspberries (V,W,PN,S,D)

Selection of Welsh Cheese Artisan crackers, handmade chutney (V,C,W,D,SD)

Freshly Brewed Welsh Coffee & Tea *Petits fours (V,D,S,HN,WN,A)*

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