



SUNDAY LUNCH MENU

Two Courses 25, Three Courses 30

Cured Italian meats 10

Nocellara olives (ve) 6

Warm focaccia (ve) 5
Extra Virgin Olive Oil, Balsamic Vinegar

STARTERS

Spiced squash soup, coriander & lime falafel (v/ve)

Fish cake, warm tartare sauce, samphire

Chicken liver pate, port & grape chutney,
radish & cornichon salad, sourdough

Chicory salad, candied walnuts, pear & Perl las (v/ve)

SUNDAY ROAST

Choice of-
Roasted picanha of beef
Or Sage & onion chicken supreme
Or Pork belly
Or Roasted cauliflower steak (v/ ve)

Served with Yorkshire pudding, roast potatoes, root vegetable hash, seasonal greens, red cabbage & gravy

OTHER MAINS

Wild mushroom risotto, tarragon (v/ve)

Salmon supreme, sauce vierge, sauteed new potatoes, tenderstem broccoli

DESSERTS

Sticky toffee pudding,
Barti Ddu caramel sauce,
clotted cream ice cream (v)

White chocolate & passionfruit posset (v)

Ice cream & sorbets, granola (v/ve)

Welsh cheese selection, port & grape chutney, celery, cheese biscuits
(5 supplement)

SIDES

Cauliflower cheese (v) 6

Pigs in blankets 6

Yorkshire pudding (v) 5

Braised beef, truffle & horseradish Yorkshire pudding 5

Seasonal greens (ve) 4

Pork crackling 4

Fries, Creamed potato or thick cut chips (v) 4

Add roasted garlic & parmesan 2

Black Bomber mac' & cheese (v) 6

A discretionary 12% service charge is added to all bills. The staff receive 100% of this charge.
Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Game may contain shots. All prices are inclusive of VAT.