

SUNDAY LUNCH

Two courses £37pp. Children £25pp.
Three courses £45pp. Children £30pp.

Poached Cod

Satay sauce, peanut, miso emulsion

Torched Mackerel

Miso mayonnaise, fennel salad, ponzu dressing.

Salt Baked Beetroot Salad (v)

Sheep's cheese, pumpkin seed pesto, candied walnut.

Braised Pork Belly

'nduja hispi cabbage, apple ketchup.

Roasted Beef Sirloin

Roast potatoes, Yorkshire puddings, roasted carrot, honey glazed parsnip, tenderstem broccoli, carrot and swede puree, beef sauce.

Braised Lamb Shoulder

Roast potatoes, roasted carrot, kale, carrot and swede puree, lamb gravy.

Wild Mushroom Risotto (v)

Pickled Hen of the Woods, black garlic.

Fish of the Day

Braised lentils, cauliflower puree, sea herbs, curry oil.

Side of cauliflower cheese and leeks to be served with all mains

Roast Potatoes £5

Yorkshire Pudding (1) £1.5

Warm Spiced Ginger Loaf

Toffee sauce, toasted vanilla ice cream, brandy snap.

White Chocolate Cheesecake

Blackcurrant compote, pistachio.

54% Chocolate Pave

Hazelnut, honeycomb.

Welsh Cheese Selection

Artisan crackers, chutney, quince jelly.

Perl las, perl wen, caws mwg, hafod caws.

Please notify a member of the team if you have any food allergies or intolerances, so that we can properly advise you on your selected menu choices. A discretionary 10% Service charge will be added to your bill, which will be shared equally amongst the team.

