

Sunday Lunch Menu

Starters

Wood Pigeon, Apple Puree, Beetroot Croquette, Compressed Apple, Beetroot Relish

Heritage Carrots, Carrot Chutney, Hazelnut, Pickled Mushrooms

Cured Brill, Braised Fennel, Yogurt, Raisin Puree

Thai Style Fish Cake, Warm Tartare Sauce, Watercress

Mains

35 Day Dry Aged Welsh Sirloin of Beef, Yorkshire Pudding, Traditional Gravy

Baked Cod, Spiced Lentils, Cauliflower, Potted Shrimp

Rump of Welsh Lamb, Watercress Cracked Wheat, Calvo Nero

Roast Loin Pork, Carrot, Pancetta Braised Barley, Apple

Tarragon Gnocchi, Mushroom Caramel, Pickled Mushrooms, Onion Broth

All Main Courses are served with Cauliflower Cheese, Crushed Root Vegetables, New Potatoes & Braised Red Cabbage

Desserts

Buttermilk Pannacotta, Mulled Wine Berries, Wild Berry Sorbet

Milk Chocolate & Caramel Tart, Vanilla Ice Cream

Sticky Toffee Pudding, Toffee Sauce, Buttermilk

Banana Cake, Salted Caramel, Pistachio, Glazed Banana

Welsh Cheese, Chutney, Digestives, Grapes

2 Course £20 / 3 Course £24
£12 for children under the age of 12

Please note that our menu descriptions do not include all ingredients.

Please let us know if you have a food allergy before ordering.

Groups of 10 or more carry a 12% discretionary service charge.

