

SUNDAY LUNCH MENU

Two courses - £26.00 per person
Three courses - £30.00 per person

TO BEGIN

Optional extra course, charges apply

Artisan Bread (V,G,D) With laverbread Welsh butter £5.50

Marinated Olives (V)

£4.25

STARTERS

 $\textbf{Pembrokeshire Leek and Potato Velout\'e} \; (V,G,D)$

Saffron potato pearl, charred leek, curry oil, artisan bread

House Cured Salmon Tartare (F,D,SD)

Cucumber, Welsh dill yoghurt, lemon gel

Panzanella Salad (V,G,SD,Mu)

Ruby grapefruit, watermelon, croutons, citrus dressing

Ham Hock and Mushroom Terrine (G,D,SD)

Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.

Mushroom ketchup, rosemary focaccia croute

MAIN COURSES

Slow Roasted Welsh Beef (G,D,E,SD)

Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, red wine jus

Roasted Pork Loin (G,E,D,SD)

Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, caraway jus

Roasted Cod Loin (F,D,SD)

Watercress, asparagus, apple and fennel salad, warm potatoes, dill cream

Roasted King Oyster Mushroom (V,C)

Celeriac spaghetti, vegan truffle cream, wild mushrooms, vegan cheese

DESSERTS

Double Chocolate Brownie (V,G,D,S,E)

Raspberries, Merlyn liqueur Chantilly cream, white chocolate soil, aerated chocolate

Vanilla Panna Cotta (V)

Fresh summer berries, strawberry sorbet, micro basil

Coffee Crème Brulée (V,G,N,D,E,SD)

Brulée with almond biscotti

 $\textbf{Selection of Sorbets} \; (\lor) \\$

Fresh berries

Welsh Cheese Board (V,G,D,C) (£6.50 supplement)

Caerphilly cheddar, Perl Las, Preseli brie and Pant-Ys-Gawn goat's cheese served with apple chutney, Welsh oat cakes, grapes and celery