



Festive Lunch

Starters

Salt Baked Celeriac (V,N,SD)

Pear, hazelnut, seaweed and capers, maple verjus

Grilled Mackerel (F,D,SD)

Horseradish, beetroot, cucumber, dill, buttermilk

Duck Liver Parfait (G,D,Mu,SD)

Pickles, sourdough

Main Courses

Roasted Turkey Breast (SD,D,N)

Apricot pork stuffing, pigs in blankets, duck fat roast potatoes, honey roasted carrots and parsnips, Brussels sprouts, chestnut and smoked bacon, turkey jus

Fillet of Cod (F,G,D,SD)

Pine nut, lemon and herb crust, spinach, fennel, parsley sauce

Almond, Date and Pistachio Nut Roast (V,N,D,G)

Maple glazed parsnips and carrots, roast potatoes, Glamorgan sausage bon bon, braised red cabbage, sprouts and chestnuts, vegetarian gravy

Desserts

Sticky Date Pudding (V,G,D,E)

Salted caramel, vanilla ice cream, spiced tuile

Merlyn Liqueur Crème Brûlée (V,G,D,E)

Cocoa shortbread cookie, winter berries

Welsh Cheese Platter (V,G,N,D,C)

Selection of Welsh cheeses, with traditional accompaniments

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.

∇ Plant-based, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.