

SUNDAY LUNCH MENU

Two courses £38.00 per person Three courses £44.00 per person

STARTERS

Gin Cured Salmon (F,D,SD)

Horseradish, beetroot, cucumber, dill, buttermilk

Salt Baked Celeriac (V,C,H,W,E,SD)
Pear, hazelnut, laverbread and capers, charcoal emulsion, maple verjus

Pea and Ham (W,S,D,E,SD,Ps)
Pea soup, ham hock, crispy egg, pistachio tuile, pea dust

Duck Liver Parfait (W,D,E,SD)

Rhubarb, Armagnac prune, Carmarthenshire ham, brown butter brioche

MAIN COURSES

Dry Aged Sirloin of Beef (W,D,E,SD)

Roast potatoes, honey roasted root vegetables, cauliflower cheese, carrot and swede, braised red cabbage, Yorkshire pudding, red wine jus

Welsh Leg of Lamb (W,D,SD)

Roast potatoes, honey roasted root vegetables, cauliflower cheese, carrot and swede, braised red cabbage, mint salsa verde, rosemary jus

Winter Squash Pearl Barley (V,W,BD,E,SD)
Pant-ys-Gawn goat's cheese, courgette, aubergine caviar

Herb Crusted Fillet of Cod (F,D,W,SD)

Artichoke barigoule, legumes, pine nuts, chorizo, chives, spinach

DESSERTS

Crème Brulée (V,W,D,E,SD) Winter berry sable

Lemon Tart (V,D,W,E,SD)
Welsh honey, mascarpone, blueberry sorbet

Chocolate and Almond (V,W,A,D,E,S)

Dark chocolate mousse, orange, almond praline, spiced tuile, mocha ice cream

Welsh Cheese Selection (V,W,B,D,C,Wn) Crackers, chutney, celery and grapes

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.