

Sunday Lunch Menu

Three courses - £38 per person

Two courses - £30 per person

Starters

Cured Sea Trout

beetroot, horseradish, lime

Confit Chicken Croquette

tarragon mayonnaise, gordal olive, radish salad

Slow Cooked Egg

Black Bomber cheese, leeks, Jersey Royals

Beef Cheek Ravioli

mushroom, bone marrow sauce

Let us know any dietary requirements you may have

Not all ingredients are listed here

Thank you for your continued support

Mains

Roast Best End of Local Lamb

cauliflower cheese, tenderstem broccoli, roast potatoes, lamb jus

Poached Cod

taramasalata, brown shrimp, vermouth sauce

Stuffed Onion

rosemary gnocchi, peas, tomato, herb velouté

Pork Belly

asparagus, crispy pork cheek, shallot and bacon sauce

Desserts

Steamed Treacle Pudding

custard, hazelnut nougatine

Strawberry Pavlova Chantilly

cream, strawberry sorbet

Dark Chocolate Delice

cherry sorbet

Welsh Cheese

cider and apple chutney, crackers, quince jelly

(£6 Supplement)

£16 Additional Course

*Filter, cappuccino or espresso coffee
served with petit fours ~ £5.50 per person*