



Sunday Menu

2 COURSE £24

3 COURSE £26

Starters

Soup of the Day* (VE)

Warm Focaccia

Confit Carrot (VE)

Kefir, Black Garlic Ketchup, Pistachio Dukkah & Carrot Top Oil

Pressed Ham Hock Terrine

Welsh Rarebit Toast, Pickles, Soft Egg

Mackerel (GF)

Beetroot, Tarragon Yoghurt

Cured Cod (GF)

Laverbread Mayonnaise, Watercress

Wood Pigeon Bresaola* (£4 Surcharge)

Seared Asparagus, Hazelnut Dressing, Confit Egg Yolk

Main Course

All Sunday roasts are served with Yorkshire pudding, vegetables, roast potatoes & cauliflower cheese

Roasted Sirloin of Welsh beef

Mustard Crust, Glazed Shallot

Slow Roasted Shoulder of Welsh lamb

Sticky Red Onion Jam

Pressed Belly Pork

Crackling, Apple Puree & Black Pudding

Roasted Breast of Chicken

Sage & Onion Stuffing, Confit Garlic

Whole Roasted Plaice (VE)

Cockle & Caper Butter, Samphire

Celeriac, Wild Mushroom & Spinach Pithivier

Marmite Gravy

Vadouvan Spiced Cauliflower (VE)

butterbean mash, toasted almonds, chimichurri

Desserts

'Bakewell' - Almond Pannacotta*

Sour Cherry Jam, Toasted Almonds, Almond Biscotti

Vanilla Apple Pie (V)

Double Cream, Apple Butterscotch, Apple Blossom

Tiramisu Fondant (V)

Tia Maria Mascarpone, Amaretti

Elderflower & Creme Fraiche Tart (V)

Double Cream, Macerated Raspberries

Welsh Cheese Plate Of Perl Las, Perl Wen, Caerphilly

Bara Brith, Crackers, Fig Jam, Walnuts & Truffle Honey

(V) Vegetarian

(VE) Vegan

(GF) Gluten Free

Food allergies & intolerance - please speak to a member of the team prior to ordering. Some dishes may contain nuts.

*Denotes that dishes can be modified to suit a gluten free diet.

A discretionary 10% service charge may be added to your bill. Please say if you wish this to be removed.