



Sunday Menu

2 COURSE £25

3 COURSE £30

Starters

Soup of the Day*[Ⓥ]

Warm Focaccia

Pan Seared Pigeon *

Beetroot Purée, Roasted Beetroot & Rainbow Chard

Salt & Pepper Squid*

Sweet Chilli, Baby Gem, Lime Dressing

White Crab Salad *

Capers, Shallots, Chervil Mayo & Warm Focaccia

Pressed Ham Hock Terrine

Pickled Vegetables, Piccalilli Purée

Main Course

All Sunday roasts are served with Yorkshire pudding, Vegetables, Roast Potatoes & Cauliflower Cheese

Roasted Topside Of Herefordshire Beef*

Slow Cooked Shoulder of Welsh Lamb*

Sticky Red Onions

Roasted Leg Of Welsh Black Pork *

Black Pudding

Roasted Breast Of Chicken*

Sage & Onion Stuffing

Roasted Catch Of The Day *

Samphire, Cockle Butter

Glazed Celeriac [Ⓥ] *

Nut & Barley Crust, Marmite Gravy

Wild Mushroom & Spinach Barley Risotto [Ⓥ]

Desserts

Orange Treacle Tart [Ⓥ]

Blossom Cream, Honey Tuile, Honeycomb Ice Cream, Truffle Honey

White Chocolate & Hazelnut Brownie [Ⓥ] *

Chocolate Hazelnuts, Salted Caramel Fudge, Honeycomb, Dark Chocolate & Olive Oil Mousse, Warm Salted Caramel Sauce

Apple & Polents Crumble [Ⓥ] *

Vanilla Custard

Vanilla Cheesecake [Ⓥ]

Caramel Ice Cream, Honey Comb

British Cheese Slate [Ⓥ] *

Quince, Walnuts, Grapes & Crackers

[Ⓥ] Vegetarian

Food allergies & intolerance – Please be advised that we handle all allergens within our kitchen and whilst we endeavour to cater for dietary requirements on request, we cannot guarantee the dishes are completely allergen-free

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

*Denotes that dishes can be modified to suit a gluten free diet
Please note: traces of gluten may still be present as gluten is handled across our kitchen