



# Lunch Menu

STARTER & MAIN FOR £25 Available Monday – Saturday 12 - 2.30pm

## Nibbles

<b>Freshly Baked Bread</b> (v)	£4	<b>Marinated Gordal Olives</b> (v)*	£4
Vineyard Butter, Arbequina Olive Oil		<b>Old Bay Salted Almonds</b> (v)*	£4
<b>Grilled Jersey Rock Oyster</b>	£4	<b>Cockle Popcorn</b> *	£4
Laverbread		<b>Crispy Corn &amp; Broad Beans</b> (v) *	£4
		Peanuts, Chick Peas	

## Starters

### Soup Of The Day (v)\*

Freshly Baked Bread

### Seared Wye Valley Asparagus (v)\*

Miskin Egg, Wild Garlic Pesto, Hollandaise

Great with Saint Chinian Blanc Petit Paradis

### Ham Hock Hash\*

Fried Egg, Salt Cured Egg Yolk, Crispy Capers

Great with Organic Primitivo Luca Botter

### Devon Coast Scallops \* (£6 Surcharge)

Smoked Eel, Apple, Celeriac, Serrano, Borage, Welsh Truffle & Celeriac Tea

Great with Carallan Albarino

### Slow Braised Beef Shin & Wild Mushroom Croquette

Mushroom & Garlic Emulsion, Parmesan, Parsley

Great with Dehesa La Granja

### Mackerel Escabeche\*

Olive Bread, Sun Blushed Tomato Tapenade

Great with El Enhebro Blanco

## Sides

### Jersey Royals (v) \*

Rocket, Spring Onion & Pecorino

£6

### Cimi De Rapa (v)\*

Hazelnut Pesto

£5

### Ceasar Salad \*

£5

### Caprese Salad (v)\*

£5

### Hispi Cabbage \*

Leeks, Peas & Pancetta

£5

### Triple Cooked Chips (v)

Parmesan & Truffle

£5

### Glazed Carrots (v) \*

Fennel, Dill & Orange

£5

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

\*\*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



## Mains

### **Southern Fried Jerk Chicken \***

Red Pepper Salsa, Sweet Potato & Chipotle Mash, Smoked Creme Fraiche, Coriander Oil

Great with [Aresca Gavi](#)

### **Welsh Beef Steak Burger**

Bacon, Cheese, Brioche, Triple Cooked Chips & Red Cabbage Slaw

Great with [Corte Ottone Riserva Copertino](#)

### **Miso Glazed Beetroot (V)\***

Crozier, Puntarella

Great with [Marques de Caceres Excellens Rose Garnacha](#)

### **Beer Battered Cod \***

Triple Cooked Chips, Pea Purée, Tartar Sauce

Great with [Altano White Symington Estate](#)

### **Whole Baked Devon Lemon Sole (£6 Surcharge) \***

Wild Garlic Beurre Blanc, Crab Beignet & Samphire

Great with [Canals Estate ONNA Organic](#)

### **Pan Roasted Pork Ribeye \***

Dijon Mustard Cream, Green Beans, Shallots, Mash, Roasted Apple

Great with [Marques de Riscal Reserva](#)

### **Seared Compressed Melon Salad (V)\***

Green Bean, Olive, Feta, Baby Gem, Tomato & Olive Oil Croutons

Great with [Lago Vinho Verde Rose](#)

### **Catch Of The Day\***

Please Ask A Member Of The Team for Details

Great with [Pellegrino Salinaro Grillo](#)

### **Aged Welsh Sirloin Steak (£10 Surcharge) \***

Watercress, Confit Garlic Butter, Triple Cooked Chips

Great with [Thorn-Clarke Pinot Gris](#)

### **Aged Welsh Fillet Steak (£12 Surcharge)\***

Watercress, Confit Garlic Butter, Triple Cooked Chips

Great with [Escorihuela Gascon Gran Reserva Malbec](#)

Steak Sauces: Peppercorn Sauce\*, Porcini Jus\*, Perl Las Hollandaise\* £ 2.5