



Lunch Menu

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

Nibbles

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

Starters

Soup Of The Day (v)*

Freshly Baked Bread

Seared Wye Valley Asparagus (v)*

Miskin Egg, Basil 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)

Isle of Wight Tomatoes, Tomato Consommé,
Lovage & Cucumber

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

Coronation Pembrokeshire Potatoes (v)* £6

Golden Raisins & Rocket

Tenderstem Broccoli (v)* £5

Hazelnut Butter

Cesar Salad * £5

Caprese Salad (v)* £5

Hispi Cabbage * £5

Leeks, Peas & Pancetta

Triple Cooked Chips (v) £5

Parmesan & Truffle

Greek Salad (v) * £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](#)

Courgette Presse *

Roasted Aubergine, Sheeps Curd, Black Olive & Parsley Oil

[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) *

Lemon Beurre Blanc, Crab Beignet & Samphire

[Great with Canals Estate ONNA Organic](#)

Slow Cooked Pork Belly *

Potato fondant, Cavolo Nero, Sage Cream Reduction, Crackling

[Great with Marques de Riscal Reserva](#)

Heritage Baby Beetroot & Pantysgwan Goats Cheese Salad *

Black Olive, Endive, Chicory, Toasted Walnuts & Pickled Red Onion

[Great with Lago Vinho Verde Rose](#)

Chicken Caesar Salad*

Baby Gem, Anchovies, Croutons & Parmesan

[Great with Organic Pinot Grigio Luca Botter](#)

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 Sauce* £ 2.5