



Lunch Menu

Starter & Main for £20

Available Monday – Friday 12-4pm

Starters

SOUP OF THE DAY (v) * Warm focaccia	£6
FLAKED SALMON CAESAR SALAD* Baby gem, anchovies, croutons & parmesan	£7
HAM HOCK TERRINE (GF) Caper & parsley terrine, soft egg, pickled vegetables, honey & mustard dressing	£6.5
POTTED MACKEREL PATE* Fennel seed toast, baby gem, shaved radish, beetroot relish, olive oil	£6.5
TORCHED PEACHES (V,GF) Greek salad, fresh mint & oregano	£6.5

Mains

BEER BATTERED COD Proper chips, minted pea puree, tartar sauce	£15
SLOW COOKED FEATHER BLADE OF BEEF (GF) Pearl onions, pearl barley, pancetta & mushrooms, triple cooked chips	£17
GOWER MUSSELS (GF) Cider & leek cream, warm bread, triple cooked chips	£16
SOBRESADA CHICKEN Cured ham, chorizo, morcilla & Spanish white bean cassoulet	£16.5
BROAD BEAN & PEA RISOTTO (GF) Egg confit, burnt onion, mint crème fraiche	£15
WHOLE ROASTED MACKEREL (GF) Ratatouille, basil oil	£16
PORK SALTIMBOCCA (GF) Roasted artichoke, romaine lettuce, shallot, caramelised pear & madeira jus	£17
WELSH BEEF BURGER* Brioche bun, bacon, cheddar, celeriac & apple slaw, proper chips	£16
WALNUT & SAGE GNOCCHI (v) Beetroot, vineyard ricotta, apple & torched purple sprouting	£15

Sides (£3.5 each)

TRIPLE COOKED CHIPS (V,GF)	SUMMER GREEN VEGETABLES, GLAZED ONIONS, MINT BUTTER, HAZELNUT GRANOLA *
HOUSE SUMMER SALAD (V,GF)	
BRAISED LEEKS, BURNT ONION VINAIGRETTE (V,GF)	

Food allergies & intolerances – please speak to a member of the team prior to ordering.
Be advised some dishes may contain nuts.

*Dishes can be modified to suit a gluten free diet.

An optional 10% service charge will be added to your bill – please say if you wish this to be removed, but do let us know what we can do better.