



# Sunday Menu

2 COURSE £23

3 COURSE £25

## Starter

- Ⓥ Soup of the day, warm bread\*  
Cod & salmon fishcake, lemon mayo
- Ⓞ Salmon, crayfish & prawn terrine, smoked eel dressing, baby gem  
Sobresada & sun-dried tomato arancini, pickled vegetables
- Ⓥ Citrus fruits & toasted pine nut salad, feta cheese, ciabatta croutons & pickled red onion\*

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## Main Course

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

- Roasted sirloin of Welsh beef, mustard crust\*
- Slow cooked shoulder of Welsh lamb, sticky red onion\*
- Roasted breast of chicken, sage & onion stuffing\*
- Slow cooked shoulder of pork, sage & onion stuffing, apple puree\*
- Ⓥ Walnut, sage & wild mushroom gnocchi, salsify, kale, roasted fennel & vineyard ricotta
- Ⓞ Pan fried Grey mullet, samphire, cockle jus, crushed potatoes
- Ⓞ Ⓥ Roasted butternut & sweet potato risotto, spiced jam, crispy corn, whipped goats cheese

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## Side Dishes

Additional £2.50 per item

- Ⓞ Thyme roasted potatoes
- Ⓞ Seasonal vegetables

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## Dessert

- Ⓞ Black forest marquise, vanilla panna cotta, cherry sorbet, cocoa nib tuile  
Hazelnut choux, apple compote, hazelnut ice cream, chocolate sauce, candied hazelnuts  
Warm treacle tart, cardamon syrup, salted caramel ice cream, honey comb
- Ⓞ Lemon meringue posset, sorbet, polenta crumb & Italian meringue

Ⓥ Vegetarian

Ⓞ Gluten Free

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

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

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