

LUNCH MENU

12:00pm - 14:45pm

Two course £28

Three course £35

TO START

Whipped Goats Cheese

Pumpkin seed pesto, beetroot, linseed.

Poached Salmon

Cucumber and fennel salad, creme fraiche, chive oil.

Confit Pork Belly

Apple ketchup, cannellini beans.

Torched Seabass

Miso mayonnaise, pickled fennel, chilli salad.

TO FOLLOW

Welsh Black Sirloin Steak

Pomme rosti, celeriac and truffle puree, black garlic, beef sauce.

£3 supplement.

Roast Lamb Rump

Spiced chickpeas, crumbled feta, lamb sauce.

Wild Mushroom Risotto (v)

Pecorino, wild mushroom fricassee, truffle oil.

Pan Fried Coley

Sea herbs, spicy 'nduja cabbage,

Roast Chicken Breast

Butternut squash puree, kale smoked pancetta, chicken jus.

FOR THE SIDE

Chargrilled Tenderstem Broccoli (v) £5.00

Koffman's Skin-on Fries (v) £5.00

Roasted Chantanay Carrots (v) £5.00

TO FINISH

Vanilla Cheesecake

Blackcurrant compote, honeycomb.

Brown Butter Financier

Macadamia crumble, crème fraiche, blood orange.

54% Chocolate Cremeux

Candied pistachio, brownie, salted chocolate crumb.

Welsh Artisan Cheeses

Quince purée, farmhouse crackers.

£3 supplement.

Please notify a member of the team if you have any food allergies or intolerances, so that we can properly advise you on your selected menu choices. A discretionary 10% Service charge will be added to your bill, which will be shared equally to the team.

