

SUNDAY LUNCH

12:00pm – 16:00pm

Two courses £30.00pp. Children £25.00pp.

Three courses £38.00pp. Children £30.00pp.

Poached Salmon

Cucumber, fennel, creme fraiche, caviar.

Sliced Raw Tuna

Miso mayonnaise, radish, chili salad, ponzu dressing.

Salt Baked Beetroot Salad

Feta cheese, pine nuts, linseed, blood orange.

Braised Pork Belly

Braised cannellini beans, black garlic,

Roasted Sirloin Of Beef

Yorkshire pudding, roast potatoes, tenderstem broccoli, beef sauce.

Roasted Rump of Lamb

Roast potatoes, glazed shallot, celeriac puree, tenderstem broccoli, lamb gravy

Butternut Squash Risotto

Harissa roasted squash, black garlic, feta.

Pan-fried Fish of The Day

Nduja hispi cabbage, cauliflower puree, sea herbs.

Brown butter Financier

Vanilla creme fraiche, macadamia nut crumble, blackcurrant.

White Chocolate and Vanilla Cheesecake

Sea buckthorn sorbet, honeycomb.

54% Chocolate Cremeux

Salted chocolate crumb, Poblado coffee gel, brownie.

Selection of Welsh Cheeses

Artisan crackers, chutney, quince jelly.

FOR THE SIDE

Roast Potatoes £4

Cauliflower Cheese & Crispy Onions £4.5

Roasted Carrots £4

Yorkshire Pudding (1) £1.5

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.

