

SAMPLE MENU

SUNDAY LUNCH

Served from 12.00pm to 4.00pm

Starters

Wye Valley asparagus soup
poached buford brown hen's egg, chive oil

Stuffed portabello mushroom
Ox cheek, parsnip puree, bacon crumble

Crispy fish cake
wilted spinach, coconut & coriander sauce

Beetroot cured salmon
pickled fennel, radish, buttermilk and chive

Cherry tomato Salad
Mozzarella, olives, pickled red onions

Main Courses

Roast rump of landsker beef

Slow roast belly pork, crackling & apple sauce

both served with roasties, roots, cauliflower & broccoli cheese, yorkshire pudding & gravy.

Fillet of Hake
Cockle chowder, corn, potato, parika oil

Spring fricassee
basil gnocchi, peas, broad beans, asparagus, preserved lemon

cod
chorizo, pork cheek, butterbean stew
vanilla dressing

Desserts

Chocolate & cherry Sundae
brownie, morrello cherry sorbet, chantilly

Strawberry
parfait, balsamic, vanilla crumble

Wye valley rhubarb
buttermilk pudding, frangipane, rhubarb sorbet

Snowdonia black bomber cheddar
fig jam & oat biscuits

Bread & butter pudding
crème anglaise & marmalade ice cream



Two courses 29 | Three courses 35



Please let us know if you have any dietary requirements and a member of our team will be happy to guide you. Unfortunately, we cannot guarantee the absence of traces of any allergens within your meal. Game meat may contain shot, foods may potentially contain shell/bone.