

# SUNDAY LUNCH

Served from 12.00pm to 4.00pm

## Starters

### Pressed chicken terrine

pickles, apple, chilli mayo

### Scorched mackerel

buttermilk & chive, fennel, cucumber

### Smoked beetroot

golden beetroot, beet & basil, goats curd

### Miso broth

tofu, vegetables, corriander

### Tuna carpaccio

watermelon, avocado, soy, radish

## Desserts

### Bread & butter pudding

croissant ice cream, crème anglaise

### Cheesecake

baileys, dark chocolate, malt custard

### Treacle tart

vanilla ice cream

### Blackberry parfait

white chocolate, blackcurrant

### Sticky toffee pudding

miso caramel, clotted cream

### Selection of welsh cheeses

fig jam & biscuits

## Main Courses

### Roast rump of welsh beef

### Slow cooked belly of pork, apple sauce & crackling

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

### Cornish cod

pea, samphire, smoked mash, chive butter

### Skate wing

root veg puree, fondant, cabbage, brown butter & capers

### Heritage carrot

baked onion, yogurt, greek spices



Two courses 30 | Three courses 36



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.