

SUNDAY LUNCH

S E R V E D 1 2 P M - 2 . 3 0 P M

T O S T A R T

Seasonal Soup
croutons

Smoked Salmon
watercress emulsion, pickled daikon

Duck Terrine
plum chutney, toasted sourdough

Goats Cheese v
marinated beetroot, hazelnut puree

M A I N C O U R S E

Roast Beef
yorkshire pudding

Chicken Supreme
sage onion stuffing

Cod Fillet
caper butter herb sauce, samphire

Truffled Mac & Black Bomber Cheese v
roasted cauliflower

T O F I N I S H

Crumble
apple and berry compote, custard

Paris- Brest
coffee cream, hazelnut ice cream

Walnut Brownie
chocolate ice cream

Crème Brûlée
cherry compote, pecan granola

Welsh Cheeseboard
red onion and port chutney, grapes, crackers
2.50 supplement

3 C O U R S E S : 3 2 . 0 0 P E R P E R S O N

2 C O U R S E S : 2 8 . 0 0 P E R P E R S O N

Please let us know if you have any food allergies and/or intolerances – we will be happy to provide you with any relevant information.

Please note a discretionary 10% service charge is added to the bill. This is distributed in its entirety with all staff members.