



THE FELIN FACH GRIFFIN

Drinks

Brut NV, Wiston Estate, East Sussex (125ml)	12.00	Espresso Martini	12.00
Cabalva, Single Estate Perry, Hay on Wye (25cl, 6.5%)	7.00	Gattertop Royale	12.00

Sunday Lunch

December/January Sample

12.00 - 3.00pm

Mushroom soup, fried mushroom, chive oil, toast

Cured salmon, crème fraîche, house pickles

Smoked mackerel pâte, pickled radish & fennel, toast

Glazed beef cheek, black garlic ketchup, radicchio

Roast beetroot, pear, hazelnuts, beetroot gel 🌿

Rib of beef / Braised lamb shoulder / Pork belly / Roasted celeriac

Yorkshire pudding, roast & creamed potato, cauliflower cheese, hispi cabbage, roasted carrot, red cabbage, gravy

Hake, creamed potato, curly kale, chive beurre blanc

Roast cauliflower, pickled Romanesco, cauliflower purée, caper & raisin 🌿

Sides

Triple cooked chips, aioli	5.50	Seasonal greens, almonds, Parmesan	5.50
Crispy kale, nori salt	5.50	Garlic & thyme roast potatoes, gravy	5.50
Celeriac, Perl Las, hazelnuts	6.50	Carrots, duklah	5.50

3 courses : 42.00 2 courses : 35.00

Puddings

Choux bun, muscovado crème pâtissière, Calvados apple compôte

Brown butter & walnut cookie, orange curd, marmalade glaze

Rum & raisin baked Alaska

Orange & vanilla rice pudding

Hafod cheddar *or* Perl Wen, date & walnut bread, chutney, apple

Pudding wines (70ml)

Nectar, Samos, Greece	7.25	Rasteau Vin Doux Naturel 2021, Rhône	7.50
Late Bottled Vintage (LBV), Ramos Pinto	8.00	Alvarinho 9% Docil 2020, Soalheiro	5.70

Most of our dishes can be adapted for dairy and/or gluten free diets: ask the team when ordering. If you follow vegetarian or plant-based diets, do let us know so that we can give you the widest choice possible.

We add a 12.5% discretionary service charge to your total bill. This is handled independently and shared across our whole team.

EATDRINKSLEEP CAN ALSO BE FOUND IN CORNWALL AT

THE GURNARD'S HEAD
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