



Sunday Lunch Menu

To Start

Yellow Tuna Loin
Miso emulsion, Teriyaki, cucumber, sesame.

Heritage Beetroot (v)
Sheep's ricotta, blood orange, pumpkin seed.

Pork Belly
Nduja hispi, celeriac puree.

Poached Salmon
Creme fraiche, fennel.

To Follow

Welsh Beef Sirloin, Yorkshire Pudding, Beef Gravy.

Braised Lamb Shoulder , Lamb Sauce.

All above served with/ Roast potatoes/ Carrot and swede puree/ Roasted parsnip and carrot/
Cauliflower cheese.

Wild Mushroom Risotto. (v)
Black garlic, morels, hen of the wood, wild garlic.

Cod Loin
Artichoke, mussels, coastal herbs.

Side Dishes

Yorkshire pudding 1.5, Roast potatoes 5

To Finish

White Chocolate Cheesecake
Rhubarb, pistachio.

63% Chocolate Pave
Hazelnut, honeycomb.

Warm Banana Loaf
Milk ice cream, butterscotch sauce, pecan.

Welsh Artisan Cheeses
Quince jelly, farmhouse crackers.
£3.00 supplement, or £12.00 as an additional fourth course.

3 course 40

2 course 32

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 amongst the team.