

Pisco Sour 12
*Barsol Quebranta Pisco, White
port, Lemon, Vegan foamer*



Orchard Rose 11
*Drouin Selection Calvados, Pink
Lady Apple - Licor 43 -
Galipette Cider*

SUNDAY LUNCH

Two Courses 27, Three Courses 32

Cured Italian meats 10

Nocellara olives (ve) 6

Warm focaccia (ve) 3.5pp
Pembrokeshire rapeseed oil, balsamic vinegar

STARTERS

Pea & mint soup (ve/gf)

Smoked haddock and spring onion arancini, curry aioli

Chicken liver parfait, port and grape chutney, radish & cornichon salad, brioche

Whipped feta, marinated tomatoes, walnuts, wild garlic pesto (v)

SUNDAY ROAST

Roasted picanha of beef (served pink)

Or Stuffed roast chicken

Or Pork belly

Or Cauliflower steak (v/ve)

Served with Yorkshire pudding, roast potatoes, root vegetable hash, seasonal greens, red cabbage & gravy

OTHER MAINS

Pea and broad bean risotto (ve)

Salmon, roasted garlic polenta, samphire (gf)

DESSERTS

Sticky toffee pudding, Hensol rum caramel sauce, clotted cream ice cream (v)

Apple and berry pecan crumble, vanilla ice cream

Lemon tart, blackcurrant sorbet (v)

Ice cream & sorbets, granola (v/ve)

Welsh cheese selection, port & grape chutney, celery, cheese biscuits (5 supplement)

SIDES

Cauliflower cheese (v) 6

Pigs in blankets 7

Yorkshire pudding (v) 2

Braised beef, truffle & horseradish Yorkshire pudding 5

Seasonal greens (ve) 4

Pork crackling 4

Fries (ve) 4

Creamed potato or thick cut chips (v) 6

Add roasted garlic & parmesan 2

Black Bomber mac' & cheese (v) 7

A discretionary 12% service charge is added to all bills. The staff receive 100% of this charge.

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices are inclusive of VAT.