

SUNDAY LUNCH MENU

STARTERS

Duck liver and foie gras parfait
Onion jam, brioche

Smoked haddock fishcake Warm tartare sauce, lemon

Beetroot tartareGoat's cheese, herbs

Aparagus velouté
Sourdough, Estate Dairy cultured butter

MAINS

Roast sirloin of Welsh beef
Yorkshire pudding, roast potatoes, seasonal vegetables, pan juices

Roast Welsh lamb leg
Yorkshire pudding, roast potatoes, seasonal vegetables, pan juices

Grilled seabassPotato rosti, kale, Champagne sauce

Mushroom wellingtonRoast potatoes, seasonal vegetables

DESSERTS

Valrhona manjari chocolate namelaka Raspberry ripple ice cream, raspberry gel

> Blackberry eton mess Blackberry sorbet

Vanilla panna cotta
Poached rhubarb, strawberry ice cream

Cheese Crackers, chutney

2 courses £32 | 3 courses £38

Hand PICKED