

Sunday Menu

SNACKS

WELSH OYSTERS £4.5 EACH / SIX £24
NATURAL or MIGNONETTE or CAVA GRANITA

HOUSE FOCACCIA (V) £6
BLACK OLIVE WHIPPED BUTTER

PADRON PEPPERS (VG) £6
BLISTERED | SMOKED SALT

GORDAL OLIVES (VG) £6

TWO COURSES | £30 PER PERSON THREE COURSES | £35 PER PERSON

TO START

SMOKED COD'S ROE £8 *CRISPY POTATO*

FIRE ROASTED COURGETTE (V) £10 *SMOKED RICOTTA | AMALFI LEMON*

STEAK TARTARE £12 *BLACK GARLIC | GAME CRISPS*

MANCHEGO CROQUETAS £8 *TWO SERVED*

SOUP OF THE DAY (V/VG) £8 *HOUSE BREAD*

SUNDAY ROASTS

SERVED WITH SEASONAL VEGETABLES, YORKSHIRE PUDDING & ROASTIES

ROAST CHICKEN BREAST £24

WELSH PORK PORCHETTA £25

ROAST AGED SIRLOIN OF BEEF £28

CONFIT OF WELSH LAMB BELLY £26

FROM THE KITCHEN

FISH OF THE DAY £26 *PICKLED FENNEL | BRAISED TOMATO | SAFFRON*

SPINACH, LEEK & MUSHROOM EMPANADA (V) £24 *ROAST PEPPER & TOMATO SAUCE*

SIDES FOR THE TABLE

THYME & GARLIC ROASTIES (VG) +£4

SEASONAL VEGETABLES (VG) +£4.5

CAULIFLOWER CHEESE (V) +£5

PIGS IN BLANKETS +£5

TO FINISH

ELDERFLOWER POSSET (V) £10 *ST-GERMAIN RASPBERRIES*

SUMMER PAVLOVA (V) £9 *JOSPER SMOKED STRAWBERRIES | MERINGUE | LEMON*

SELECTION OF JOE'S WELSH ICE CREAM (V) £8 *ASK FOR AVAILABLE FLAVOURS*

WELSH & SPANISH CHEESE £12 / +£2 SUPPLEMENT *CARAMELISED ONION | PORT CHUTNEY | OAT CAKES*

FOR INFORMATION REGARDING ALLERGENS PLEASE ASK A MEMBER OF THE TEAM
