

SUNDAY LUNCH

Bread

Ground Focaccia / Cold Pressed Rapeseed Oil

Starters

Vine Roasted Tomato Soup / Black Olive / Basil / Parmesan Chicken Liver Parfait / Apple / Hazelnut / Sourdough Severn & Wye Smoked Salmon / Horseradish / Beetroot / Dill

Mains

Roasted Dry Aged Beef / Roasted Onion Purée / Yorkshire Pudding Braised Pork Belly / Carrot / Black Pudding Hot Smoked Salmon / Wye Valley Asparagus / Bisque Pea Risotto / Artichoke / Parmesan / Chive / Truffle

(All served with: Duck Fat Roasties / Thyme Roasted Carrots & Buttered Greens / Cauliflower Mornay / Gravy) Note: For children all portions of Sunday Lunch will be halved.

Desserts

Roast Peach / Toasted Almond / Honey
Chocolate Tart / Banana / White Chocolate
Artisan Welsh Cheeses / Individual Accompaniments / Crackers

Two Course - 35.0 Three Course - 38.0

All of our food is served in an environment where allergens are present, please let your waiter know if you have any allergies or dietary requirements. We will take every reasonable precaution when preparing your food, however, there is the risk of potential foods containing slight traces of allergens in our kitchen.

A discretionary charge of 10% will be added to your bill.