

Lunch Menu

Two courses £22.00 per person Three courses £26.00 per person

To Nibble

Optional extra course, supplement applies

Home-Baked Bread (V,G,D)£5.25

Welsh salted butter

Starters

Smoked Ham Hock Terrine (D,G,Mu,SD,E)

Confit onion, brioche, gribiche

Pickled Mackerel (F,SD,C,Mu,D)

Mackerel pâté, celeriac remoulade

Kohlrabi Carpaccio (V,Mu,SD,N)

Tarragon mayonnaise, chestnut, lemon vinaigrette

Pan Fried Ox Tongue (Mu,SD,)

Saltbaked potato salad, pickles

Main Courses

Grilled Skirt Steak (SD)

Rosemary fries, red wine jus, grilled tomatoes

Welsh Beer Battered Fish (F,G,D,SD,Mu)

Peas and tartare sauce, served with house fries

Hot Smoked Trout (F,D,E,SD)

Watercress risotto, poached egg

Garden Vegetable Tartlet (V,G,E,D,SD)

Fennel and onion marmalade, pickled mushroom

Confit Chicken Leg (D,SD)

White bean cassoulet, chorizo, kale

Desserts

Tarte Tatin (V,G,E,D)

Vanilla ice cream

Baked Apple (V,E,D,S,SD,G,N)

Rosemary sponge, granola, salted caramel ice cream

Chocolate Mousse (V,E,D,S)

Honeycomb, orange cake

Welsh Cheese Selection (V,G,C,D,SD)(£5.00 supplement)

Perl Las, Snowdonia Black Bomber and Gorwydd, served with biscuits and chutney $\,$

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