

Sunday Menu

To Nibble

Optional extra course, supplement applies

Newbridge Bread (V,G,D).....£5.25

Butter selection

Starters

Onion Soup (V,G,D,E,SD,Mu)

Croutons, gratinated with cheese

Paté En Croute (G,D,E,SD,Mu)

Black ketchup, parsley salad

Smoked Salmon (F,Mu,SD)

Pickled cucumber, wasabi cracker, remoulade

Braised Ox Cheek (G,D,E,SD)

Pickles, bone marrow, truffle sponge

Main Courses

All served with roast potatoes and seasonal vegetables

Roasted Welsh Beef (G.D.E.SD)

Yorkshire pudding, bordelaise sauce

Slow Roasted Pork Belly (SD,Mu)

Caramelised apple, pork jus

Confit Lamb (D)

Roasted onion, rosemary jus

Poached Hake (F,D)

Braised kohlrabi, preserved lemon, grilled leek

Baked Celeriac (V,E,SD,Mu,C)

Remoulade, capers, sauteed spinach, confit egg yolk

Desserts

Caramel Crème Brulée (V.G.N.D.E)

Almond biscotti

Apple Tart (V,G,D,E)

Vanilla ice cream

Sticky Toffee Pudding (V,G,D,E,SD)

Stewed plums, toasted oat custard

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

Gorwydd Caerphilly, Pant-Ys-Gawn goat's cheese, Perl Las blue and Truffle Perl Wen with chutney, crackers and celery

A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.