

# Sunday Menu

Two courses £30.00 per person
Three courses £34.00 per persor

# To Nibble

Optional course, supplement applies

Newbridge Homemade Bread (V,W,D) ......£5.25

Salted Welsh butter

#### Starters

Beetroot Soused Mackerel (F,D,SD)

Goat's cheese

Blackberry Steeped Melon **V** (V,SD)

Pickled blackberry, pumpkin seed brittle

Char Sui Pork Belly (W,S,Se,SD)

Fermented plum

Soup of the Day (V,W,D)

Freshly baked bread

### Mains

Thirty Day Aged Sirloin of Beef (W,D,E,SD)

Yorkshire pudding, traditional gravy

Sage and Onion Stuffed Chicken (W,D,E,SD,Mu)

Rarebit glazed onion, traditional gravy

Grilled Plaice (F,Cn,D,SD,C)

Celeriac, apple, shallot, cashew

Celeriac and Apple Roulade ♥ (V,SD,C)

Honey roasted carrot and parsnip, vegetarian gravy

## Desserts

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

Tipsy dates, clotted cream ice cream

Black Cherry Mousse (V,B,D,E)

Malted milk parfait, coffee tuile

Spiced Pear Strudel ▼ (V,W,A)

Almond custard

Dark Chocolate Ganache (V,W,S,D,E,SD)

Orange drizzle, Cognac cream cigar