



S E A S O N A L

Sunday Lunch

Starters

Cider Braised Welsh Pork Belly (G,SD,E,Mu,P)

Miso, lime and ginger glaze, peanut purée, apple, choucroute, crackling

Butternut Squash Soup (V,C,D,G)

Pant-Ys-Gawn goat's cheese, pumpkin seeds, sourdough crouton

Welsh Cured Salmon (F,G,D,SD,Mu)

Horseradish, beetroot, cucumber, dill, buttermilk

Duck Liver Parfait (G,D,E,N,SD,Mu)

Pickles, sourdough

Main Courses

Usk Valley Sirloin of Beef (G,D,E,SD,Mu)

Duck fat roast potatoes, seasonal vegetables, Yorkshire pudding, red wine jus

Roasted Turkey Breast (G,D,SD)

Apricot and pork stuffing, pigs in blankets, duck fat roast potatoes, honey roasted carrots and parsnips, Brussels sprouts, chestnuts with smoked bacon, turkey jus

Fillet of Cod (F,D,F,G,SD,M)

Pine nut, lemon and herb crust, Pembrokeshire potatoes, fennel, smoked bacon, Welsh leeks, cockles, red wine sauce

Almond, Date and Pistachio Nut Roast (V,N,D,G,E,SD)

Maple glazed parsnips and carrots, roast potatoes, Glamorgan sausage bon bon, braised red cabbage, sprouts with chestnuts, vegetarian gravy

Desserts

Sticky Date Pudding (V,G,D,E,N)

Salted caramel, vanilla ice cream, spiced tuille

Merlyn Liqueur Crème Brulée (V,G,D,E,SD,S)

Cocoa shortbread cookie, winter berries

Chocolate and Almond (V,G,D,E,SD,S,N)

Poached plum, Barti rum, ginger Bara Brith, muscovado tuille, rum and raisin ice cream

Welsh Cheese Plate (V,D,C,SD,G,N)

Fruit chutney, crackers, grapes and celery