



Restaurant | Lounge | Private Dining

Sunday Menu

Canapes
Handmade Bread Rolls with Abernethy Butter

Starter

All Priced at £7

Celeriac Soup with Apple
Slow Cooked Tamworth Pork Belly, Squash Purée, Tender Stem Broccoli
Mushroom Parfait, Toasted Brioche, Truffle Butter
Aberdaron Crab, Cucumber & Horseradish Sauce, Pickled Apple
Partridge Breasts, Hispi Cabbage, Chestnut, Grape

Main Course

All Priced at £15

Welsh Sirloin of Beef

British Slow Cooked Shoulder of Lamb

Goosnargh Chicken Breast

All roasts are served with Roast Potatoes, Carrot & Swede Puree, Tenderstem Broccoli, Braised Red Cabbage, Carrots, Fine Green Beans and Red Wine Jus

Roast Loin of Cod, Lemon Sauce, Ratte New Potatoes, Winter Greens

Butternut Squash & Halloumi Tartlet, Brassicas, Pine Kernels and Pumpkin Seeds

Dessert

All Priced at £7

Sticky Toffee Pudding, Toffee Sauce, Clotted Cream
Blackberry Soufflé, Apple Sorbet, Streusal
Floating Island, Passion Fruit
Lemon Posset, Blackcurrant Sorbet, Granola

Cheese

£7

Served with Crackers, Fig & Walnut Bread, Quince Jelly, Pressed Fig and Wine Jelly