

- APRIL / MAY 2024 SET LUNCH MENU -

Served Monday to Saturday 12pm-2:30pm

TWO COURSES - £26

THREE COURSES - £32

- TO START -

(v) CAULIFLOWER FRITTERS

fermented chilli mayo | roasted cauliflower leaf salad | pickled mushrooms (g, e)

BASS CEVICHE

buttermilk & dill dressing | local micro herbs | crispy onion (d, g)

SPICED LAMB MEATBALLS

roasted red pepper pesto | aged parmesan (g, n, e, g)

- TO FOLLOW -

(v) SPRING VEGETABLE RISOTTO

asparagus | peas | broad beans | artichoke (d, e, g)

PAN SEARED SKATE WING

crushed Jersey Royals | avocado sauce vierge (f, n, su, d)

FREE RANGE BREAST OF CHICKEN

wild mushroom pearl barley | spinach | watercress | creamed potatoes (d)

- TO FINISH -

PEANUT BUTTER CHEESECAKE

salted caramel sauce | peanuts | chocolate (d, n)

MATCHA GREEN TEA CAKE

white chocolate chantilly | lemon curd | toasted hazelnuts (d, g, e, n)

SELECTION OF WELSH ICE CREAMS & SORBETS

please ask you server for your today's availability (d)

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.