

# - AUTUMN / EARLY WINTER 2024 SET LUNCH MENU -

Served Monday to Saturday 12pm-2:30pm

TWO COURSES - £26

THREE COURSES - £32

## - TO START -

### (v) SALT BAKED BEETROOT

whipped goat's cheese | pinenuts | apple (g, d, n, su)

### TREALY FARM WELSH LAMB CARPACCIO

Jerusalem artichoke | capers | shallots | yolk purée (e, su)

### TEMPURA SQUID

white bean purée | chilli & pineapple salsa (cr, g)

## - TO FOLLOW -

### (v) MIXED MUSHROOM RISOTTO

chimichurri | vegetarian parmesan (*can be made vegan upon request*) (d, g)

### ROASTED PORK TENDERLOIN

slow braised cheek | butternut squash terrine & purée | pickled kohlrabi | sprouting broccoli (d, c, su)

### MUSTARD CRUSTED HAKE

Monmouthshire ham pommes Anna | roasted cauliflower sauce | romanesco dressing (f, m, g, d, su)

## - TO FINISH -

### APPLE & RHUBARB CRUMBLE TART

honey crème anglaise | clotted cream ice cream (d, g, e)

### STEM GINGER & WHITE CHOCOLATE CHEESECAKE

mango | passionfruit (d, g)

### 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.*