



Set Menu

“Destiny may ride with us today, but there is no reason for it to interfere with lunch.”

- Peter the Great -

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 where possible.

- JANUARY SET MENU 2025 -
Served Monday to Saturday 12pm-2:30pm

TWO COURSES - £30

THREE COURSES - £36

- TO START -

(v) LEEK & POTATO SOUP (d, g, su)
crispy leeks & potato | Caerphilly cheese | leek oil

CHICKEN LIVER PARFAIT (g, n, su)
toasted hazelnuts | pulled chicken leg | orange gel | melba toast

SMOKED SALMON & CRAB SALAD (d, e, f, cr)
fennel | apple | avocado

- TO FOLLOW -

SLOW ROAST WELSH BEEF CHEEK (d, su)
parsnip pomme purée | truffled roast cabbage | mushroom & shallot gravy

SEAWEED INFUSED FILLET OF COD (d, f)
celeriac purée | mixed mushrooms | chestnuts | roasted salsify | sage crisps

(v) MIXED MUSHROOM STROGANOFF (d, su)
pickled red cabbage | rice

- TO FINISH -

CHOCOLATE & VODKA PARFAIT (d, e, n)
40% dark chocolate ice cream | almond purée | almond brittle

VANILLA RICE PUDDING (d, n)
spiced rum & coffee poached pears | caramelised pecans

SELECTION OF WELSH ICE CREAMS & SORBETS (d, e)
please ask your server for our current selection