



## Sunday Lunch

### Starter

**Leek and watercress vichyssoise** ✓

Crushed Jersey Royals and onsen egg

**Duo of melon and Parma ham**

Cantaloupe and watermelon, parma ham, rose pearls and px caramel

**Chicken liver brûlée**

Bara brith mamgu, quince jelly

**Prawn and apple cocktail**

Traditional family favourite with baby gems, yuzu pearls, marinated tomatoes

### Main

**Trio of short horn beef and gravy**

Cheek, shin and fillet, seasonal vegetables and Yorkshire pudding

**New season Welsh lamb**

Shoulder of Welsh lamb, summer vegetables, mint and anchovy croquette, Madeira jus

**Coq au cidre**

Slow cooked chicken leg, smoked sweet cured bacon, shallots and field mushrooms, black dragon cider sauce

**Salmon with roasted baby fennel**

Tarragon and tomato dressing, crushed new potatoes

**Carrot and champagne risotto** ✓

Summer vegetables, parmesan crisps, chive oil

### Dessert

**Iced berry parfait**

Honey panna cotta, rhubarb and gin sponge

**Chocolate brownie**

Salted peanut caramel, marshmallow

**Selection of 3 fine Welsh cheese and biscuits**

Selection of ice cream

2 courses £18.95

3 courses £23.95

Children's menu for under 12's available

Please inform a member of staff should you have any dietary requirements or food allergies, in order for us to advise and accommodate you.