

# Lunch Menu 10th - 14th September 2019 2 courses 16.95 3 courses 19.95

Our set menu is driven by the fruit and vegetables from our kitchen garden

A welcome snack & our homemade bread

#### **Starters**

Roast carrots, goats curd, quinoa salad, green olives, garden cobnuts Salmon tartare, crispy quail egg, mooli radish, cucumber gazpacho

## Main Courses

Welsh beef pot au feu, morteau sausage, herb dumpling, sauce ravigote Crisp polenta, basil pesto, butternut squash, pecorino, seeds & oats

## Sides

Garden vegetables	4.5
Garden potatoes & seaweed butter	4.5

#### Desserts

Chocolate mousse, orange jam, treacle tuile, stout ice cream

Caerphilly cheese, plum chutney, Nain's Bara brith (Morfydd Williams 1915-2017)

# Early Evening Menu 2 courses 22 3 courses 27

(Order before 7pm, Tuesday to Saturday)

All prices include VAT at the current rate. A service charge of 12.5% will be added to your bill Please inform your waiter of any food allergy or special dietary requirement Although filleted, our fish dishes may occasionally contain small bones