

## Lunch Menu - 4th to 8th December 2 courses 18 3 courses 23

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

A welcome snack & our homemade bread

#### **Starters**

Welsh beef brisket, wholegrain mustard, crispy gherkin, sauerkraut Crown prince pumpkin velouté, kale pesto, Guinness & treacle bread

## Main Courses

Cornish mackerel, potato & horseradish croquette, beetroot relish

Charred baby leeks, slow cooked egg, polenta, onion crumb

### Sides

Braised red cabbage, wholegrain mustard & chestnut	5
Creamed potato, sage & onion	5

#### Desserts

Cranberry bavarois, pistachio cake, pink peppercorn & lime

Caerphilly cheese, tomato 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