



## Sunday Lunch Sample Menu

### Starters

Line caught Cornish mackerel, blueberries, lavender, oyster  
Isle of Wight tomato salad, watermelon, mint, Livarot cheese  
Confit chicken wing, black garlic, sweet corn, pickled girolle  
Brown crab custard, white crab, celery, peach & hazelnuts

### Mains

Pan fried sea bream, squid, spring vegetable minestrone  
Poached Cornish Plaice, grapes, pine nut, parsley mash  
Summer barley risotto, English pea, Parmesan, tomato  
Corn-fed roast chicken, lettuce, girolles, lardo, Caesar dressing  
Welsh lamb, kohlrabi, wet garlic, almonds & mint jelly  
(£8 supplement)

### Sides

Butter roasted garden courgette & basil 4  
Garden new potatoes & seaweed 4

### Desserts

Odette's Jaffa cake, caramelized cream, almond  
English strawberry Pavlova, meadowsweet, lemon  
Apricot soufflé, chocolate & Tonka bean ice cream  
Caerphilly cheese, apricot chutney, Nain's Bara brith

**2 courses £28**

**3 courses £33**

Head Chef | Will Gordon  
Chef Patron | Bryn Williams

A service charge of 12.5% will be added to the final bill  
Please inform your waiter of any food allergy or special dietary requirement  
Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot