

Sunday Lunch May 6th

Asparagus Soup

Fish Soup with Rouille and Croutons

Smoked Salmon Terrine, Horseradish Cream, Pickled Cucumber

Claremont Farm Asparagus with Balsamic Dressing and Parmesan

Lambs Sweetbreads with Morels and Peas

Goujons of Plaice with Thai Dip

Parfait of Foie Gras and Chicken Livers, Onion Chutney

Dressed Crab and Langoustine with Fennel and Pea Shoot salad

Crubeens (Stuffed Pigs Trotter) with Piccalilli, Wirral Watercress and Dandelion Salad

Roast Sirloin of Aged Welsh Black Beef with Yorkshire Pudding

Rump and Navarin of New Seasons Lamb with Spring Vegetables

Roast Loin of Organic Local Pork with Shallot and Thyme Puree

Breast and Confit of Goosenargh Duck, Wild Garlic Bubble and Squeak

River Towy Sewin with Jersey Royals "beurre blanc" +£5

Roast Monkfish with Lentils and Salsa Verde

Selection of British Farmhouse Cheese from Neal's Yard Dairy

Steamed Ginger Pudding and Custard

Tiramisu

Pear Shortbread

Pannacotta with Mixed Berries

Prune and Almond Tart

Rhubarb and Orange Champagne Trifle

Chocolate Cheesecake

Caramel, Vanilla, Prune and Mascarpone or Cinnamon Ice Creams
Poire William, Rhubarb, Blood Orange or Coconut Sorbets

Menu £38

VAT @ 20% included

Espresso, Cappuccino or Caf tiere Coffee, Teas and Infusions
with Fudge and Chocolate £4.50

Gratuities at your discretion

Please be understanding if certain dishes become unavailable