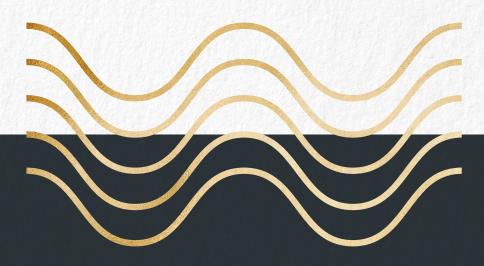
CHILDREN'S SUNDAY LUNCH MENU

Two courses 16.00 Three courses 19.00





Children's Sunday Lunch

Two courses 16.00 Three courses 19.00

Starters

Hand-Cut Nachos Topped with aged Cheddar sauce, tomato salsa, sour cream and smashed avocado (V,G,D)

> Tomato Soup With artisan bread (V,G,D,C)

Warm Salad of Local Black Pudding and Caramelized Monmouthshire Chorizo Sausage Pembrokeshire new potatoes, smoked bacon, Baby Gem lettuce, Shervington Farm soft poached egg (D,E,G)



Desserts

Vanilla Crème Brûlée Celtic shortbread (V.G.D.E)

Sticky Toffee Pudding Sticky Toffee Pudding Welsh honey ice cream, fudge sauce (V,G,D,E) Sicilian Tarte au Citron Clotted cream, raspberry gel (V,G,D,E,N)

Ice Cream Two scoops of your choice: vanilla, chocolate or strawberry (V,G,D,E,N) Mains

Roasted Welsh Beef Yorkshire pudding, duck fat roast potatoes, traditional gravy (G.E.SD.Mu)

Grilled British Reared Chicken Breast Confit chicken and garlic croquette, fondant potato, herb jus (G,D,E,SD)

Twelve-Hour Slow Cooked Pork Belly with Crackling Stick Savoy cabbage, smoked Cajun gratin potatoes, Welsh cider sauce

(G, Mu)

Spiced Pumpkin Risotto

Toasted chilli pumpkin seeds, Hafod cheese, clotted cream (V,D,SD)

A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

V Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains clery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.