

L u n c h M e n u 1 2 : 0 0 - 1 4 . 4 5 p m

S T A R T E R S

1 course (prices vary)

2 course £28

3 course £35

Whipped goat's cheese
pumpkin seed pesto, beetroot, linseed.

Poached smoked haddock fillet
cauliflower puree, fregola, curry oil.

Confit Pork Belly
Apple ketchup, cannellini beans.

Torched Mackerel
Miso mayonnaise, pickled fennel, chilli salad.

M A I N C O U R S E

Welsh Black Sirloin steak (£3 supplement)
Koffman Parmesan fries, chimichurri sauce.

Roast Lamb Rump
Spiced chickpeas, crumbled feta, lamb sauce.

Wild Mushroom Risotto (v)
pecorino, wild mushroom fricassee, truffle oil.

Pan Fried Coley
Sea herbs, spicy 'nduja cabbage,

Roast Chicken breast
celeriac puree, black garlic, kale smoked pancetta, chicken jus.

S I D E S

Chargrilled Tenderstem Broccoli (v) £5.00

Koffman's Skin-on Fries (v) £5.00

Roasted chantanay Carrots £5.00

D E S S E R T S

Vanilla cheesecake
blackcurrant compote, honeycomb.

Brown butter financier
macadamia crumble, creme fraiche, blood orange.

54% Chocolate Cremeux
Candied pistachio, brownie, salted chocolate crumb.

Selection of Welsh Artisan Cheeses
Quince purée, Farmhouse crackers (supplement £3).