

Menu

Homemade Soup of the Day, Garlic & Rosemary Croutons, Chive Oil
Duck Liver Pate, Toasted Brioche, Seville Orange Marmalade, Dressed Chicory
Three Cheese Arancini, Smoked Truffle Aioli, Pickled Red Onions
Tian of Salmon Rillettes, Caviar & Lemon Crème Fraiche, Pickled Cucumber

Selection of Meats from the Carvery
Roast Welsh Pork
Roast Monmouthshire Turkey Breast
Roast Topside of Welsh Beef

All Served with a Selection of Fresh Vegetables and Potatoes,
Homemade Yorkshire Pudding and Natural Pan Gravy

Salmon & Plaice Roulade, Textures of Broccoli, Pomme Parmentier,
Vadouvan Spices
Crisp Pan Fried Gnocchi, Pomodoro Sauce, Basil Pesto, Parmesan Crisp,
Pine Nuts

Hand Made Dark Chocolate Brownie, Milk Chocolate Ice Cream
Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Bean Ice Cream
Raspberry & Lemon Tartlet, Fresh Raspberries, Raspberry Sorbet
Apple & Cinnamon Crumble, Warm Custard

£30.00 per person



Some dishes may contain allergens.

If you have any dietary requirements, please speak to a member of staff