

# Sunday Lunch

Served every Sunday, 12-3.30pm

1 course £18.95 | 2 courses £23.95 | 3 courses £27.95 (Starter & main only)

## For the table

Sourdough & sea salted butter - £5 | Gordal olives - £4 | Spanish almonds - £4

### To Start

Pea & asparagus soup

Prosciutto, steamed bun (vegan on request)

Crispy bolognese & Parmesan arancini

Rocket, Madeira & black truffle mayo

Heritage tomato salad (v)

Crispy basil, focaccia croutons, whipped feta, basil oil (vegan on request)

# **Sunday Roasts**

All roasts are served with our incredible sharing boards, loaded with crispy roast potatoes, Yorkshire puddings, seasonal vegetables, cauliflower cheese and bottomless gravy

Roast local chicken with leek gratin & stuffing

Sirloin of Usk Valley beef with horseradish sauce

Local pork belly with apple sauce

3 meat roast (Beef, pork & chicken) +£4 supplement

House-made vegetarian wellington and vegetarian gravy (pb)

#### \*\*Roast of the Week\*\*

Chef's special of the week - ask at reception for details (Limited availability)

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Beer battered haddock & chips

Skinny fries, pea puree, tartar sauce & lemon

### Sides

Roast potatoes - £3 | House-made stuffing - £3 | Yorkshire pudding - £2