

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

Warm sourdough - £5.5 | Gordal olives - £4 | Spanish almonds - £4

To Start

Butternut squash soup (v)
Spiced yoghurt & granola, sourdough (gif/vegan on request)

Beef croquettes
Black garlic, cavalo nero

Mushroom & soy parfait (v)
Rye bread crisps, pickled shallots

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)

Beer battered haddock & chips Skinny fries, pea puree, tartar sauce & lemon

<u>Sides</u>

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