

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

Celeriac velouté (pb) Puffed chickpeas, green oil, sourdough

> Beef croquettes Tarragon, pickled shallots

Mushroom risotto Spinach, Parmesan, crispy onions (vegan on request)

Sunday Roasts

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

Roast local chicken with leek gratin & stuffing

Sirloin of Usk Valley beef with horseradish sauce

Crispy 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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Traditional fish & chips Beer battered haddock, skinny fries, pea puree, tartar sauce & lemon

Sides

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