



Lunch Menu

While you wait

Selection of breads, olives, oils and butter

Starters

Roast tomato and herb soup with rustic bread

Per las blue cheese brulée, pear, walnut and balsamic salad

Goose and mustard terrine, caramelised red onion, toasted brioche

Smoked salmon, lemon, cucumber, and crème fraiche

Charcuterie board, mixed cured meats, piccalilli and bread

Mains

8oz Hereford sirloin steak, triple cooked chips, roquette, tomato and parmesan salad, peppercorn sauce


Beer battered cod, triple cooked chips, lemon and tartar sauce

Pork tenderloin wrapped in parma ham, creamed potato, tender stem broccoli and apple cognac sauce

Brecon beef burger, cheddar, caramelised red onion, toasted brioche bun, dressed leaves and skinny fries

Roasted heritage beetroot, goat's cheese and pea shoot risotto

Please ask to see our Pudding Menu



All our dishes are cooked fresh for you, so some may take a little longer than others. Some may contain allergens so do please inform one of the staff if you have any concerns or dietary requirements. We will always try to accommodate you.

Please note that a discretionary service charge of 10% will be added to your bill and passed on to our staff.