



Sunday Menu

While you wait

Selection of breads, oils and butter

Starters

Roast tomato and herb soup, rustic bread

Charcuterie board, mixed cured meats, piccalilli, toasted brioche

Hand picked marinated Brixham crab, wasabi and dill

Per las blue cheese brulée, pear, walnut and balsamic

Oak smoked salmon, cucumber and crème fraiche

Mains

Roast sirloin of Hereford beef, roast potatoes, Yorkshire pudding, horseradish seasonal vegetables, gravy

(please note that the beef is cooked pink. If you would like it well done please ask)

Roast pedigree pork, sage stuffing, Bell's orchard apple sauce, roast potatoes, seasonal vegetables, gravy

Roast leg of Skenfrith lamb, roast potatoes, garden mint sauce, seasonal vegetables, gravy

Pan roast fillet of salmon, new potatoes, fine green beans, sauce vierge

Courgette, Bells' garden mint, mascarpone and pea shoot risotto

Puddings

Lemon and set cream posset, passion fruit, butter shortbread

Sticky toffee date pudding, butterscotch sauce, clotted cream

Tonka bean and yoghurt panna cotta, poached strawberry, champagne sorbet

Dark chocolate and brandy delice, raspberry, honeycomb ice cream

Selection of three Welsh and English farm cheeses, crackers, fruit and Bell's chutney

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, dietary requirements or would like more information. 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.