



SUNDAY

Marinated Olives **+4** | Spiced Nuts **+4**

Fillet of beef tartare, mushroom, local bread, egg yolk. **+4**

Wye Valley asparagus, brown butter hollandaise, crispy onions. V

Wild garlic + watercress soup, Welsh rarebit. VEO

Smoked eel + beetroot salad, bitter leaf, sour dough, soured cream.

Korean bbq chicken, fermented pak Choi, gochujang emulsion, sesame.

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Roast dry aged Yorkshire beef, Yorkshire pudding.

Roast pork loin, burnt apple.

Both roasts served with bone marrow roast potatoes, tenderstem broccoli, braised carrot, hispi cabbage, pan gravy.

Baked Cornish plaice, giant couscous, courgette, feta, fennel sauce.

Burnt tomato risotto, confit heritage tomato, basil pesto, wild rice. VE

Truffled cauliflower cheese **+4**

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Toasted brown sugar tart, salted caramel ice cream.

Pimm's Cheesecake, strawberry, mint, orange, cucumber.

Coconut panna cotta, whipped dark chocolate, calamansi lime.

Baked peach cobbler, clotted cream ice cream. VEO

3 Artisan cheeses, pear preserve, granny smith apple, malt bread crisps. **+3**

2 COURSE 35

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3 COURSE 40