

1539

SAMPLE LUNCH MENU

WHILE YOU WAIT

Mixed Olives | £3.45

Artisan Breads | rapeseed oil & homemade fruit vinegar £3.25

Smoked & Wasabi Nuts | £3.50

STARTERS / LIGHT BITES

Cream of Mushroom Soup | Snowdonia Black beignet £5.00

Chicken & Leek Terrine | mustard emulsion, pancetta £6.50

Smashed Avocado | poached egg, sourdough £6.95

Salmon Fishcake | cucumber, citrus crème fraiche £6.25

Whipped Goats Cheese Mousse (V) | beetroot, smoked salt crostini £5.95

MAINS

28 Days Dry Aged Welsh Rump Steak | red onions, mushrooms, hand cut chips £19.50 *

choice of **red wine, pepper or béarnaise sauce** £2.00 each

choice of **garlic, herb or café de paris butter** £1.50 each

Sumac Chicken | red quinoa, buttered kale, mustard emulsion £14.50

Pan Fried Sea Bass | greens, sautéed potatoes, sauce vierge £15.50

Fish Pie | pickled fennel, garden peas £13.50

Soy Marinated Hanger Steak | rice noodles, sweet chilli sauce £18.50 *

Wild Mushroom Risotto (V) | spinach, parmesan cream £12.95

DESSERTS

Bakewell Tart | vanilla ice cream £6.00

Chocolate Pot | chantilly cream, fresh berries £6.50

Vanilla Panna Cotta | granola £6.00

Passionfruit Cheesecake | mango sorbet £6.00

Cherry Crumble | cherry crumble ice cream £6.50

British & Continental Cheese Selection | chutney, damsel crackers £8.50 *

TWO COURSES £15.39 | THREE COURSES £19.50 (* £4.00 supplement)

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.