



Sunday Lunch

1 course £17.95 | 2 courses £21.95 (Starter & main only)

Served every Sunday, 12-3.30pm

For the table

Sourdough & sea salted butter - £4 | Gordal olives - £4 | Spanish almonds - £4

To Start

Spiced celeriac soup

Onion bhaji, coriander oil (pb)

Beef & marmite croquettes

Black garlic, cavolo nero

Mushroom & soy parfait

Rye bread crisps, pickled shallots (v)

Smoked salmon rilette

Capers, crème fraîche, pickled cucumber

Sunday Roasts

All roasts are served with roast potatoes, seasonal vegetables,
cauliflower cheese and gravy

Roast local chicken with stuffing

Sirloin of Usk Valley beef with Yorkshire pudding

Local pork belly with apple sauce

3 meat roast (Beef, pork & chicken) +£4 supplement

Welsh rump of lamb with mint sauce +£4 supplement

House-made vegetarian wellington and vegetarian gravy (pb)

Beer battered haddock & chips

Skinny fries, pea puree, tartar sauce & lemon

Sides

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

We are a fresh food restaurant & food is cooked to order. Most dishes can be changed or modified to cater for dietary requirements, please speak to your server for more details. Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed & we cannot guarantee the total absence of allergens. All prices are inclusive of VAT. A 10% discretionary service charge is added to all bills.