

Sunday Lunch Sample Menu

Starters

Roasted heirloom tomato soup, scented with basil
Caramelised Iberico chorizo, Trealy Farm black pudding, bruschetta, poached hen's egg
Severn & Wye smoked salmon plate, horseradish fromage blanc
Red onion, capers, lemon net & granary bread
Pant- ys gawn organic goat's cheese & truffle honey
River bank herbs & seasonal leaf salad, red wine poached damsons
Madgettes Farm free range chicken liver parfait, onion & balsamic marmalade, toasted brioche
LKB prawn cocktail, lemon net, granary bread
Selection of antipasto
(Cured Meats, Bocconcini, Marinated Olives, Selection of Bread, Extra Virgin Olive Oil, Balsamic Vinegar)

Mains

Roast Sirloin of Welsh beef, Yorkshire pudding,
Horseradish sauce, duck fat roast potatoes
Roast chicken wrapped in smoked bacon, sage & shallot stuffing, duck fat roast potatoes, red wine jus
Roast loin of Usk Valley pork, crackling, wholegrain mustard mash, Welsh cider sauce
Usk Valley courgette, chilli, & pea linguini, Italian hard cheese, pea shoots
Egg Benedict with smoked halibut
LKB fish grill, béarnaise sauce, lemon net, French fries
Caramelized shallot & wild mushroom Wellington
Sautéed spinach, crispy tarragon & mozzarella arancini, pesto sauce
(All main courses are served with Gower swede & turnip mash, & panache of seasonal vegetables)

Side Orders

Skinny Chips	£3.45	Tomato & red onion salad	£3.45
Thick Cut Chips	£3.95	Mixed salad	£3.45
Mash	£3.45	Rocket & parmesan salad	£3.45

Desserts

Baileys cream liqueur Crème brulee with all butter short bread
Banana Rice Pudding, Dark Chocolate Ice Cream
Ice creams & sorbets
Jaffa cake torte with orange sorbet
New York style raspberry & white chocolate cheesecake, raspberry ripple ice cream
Sticky toffee pudding, caramel sauce, banana & toffee ice cream
Sicilian lemon tart with Cornish clotted cream

3 Courses £19.95

A 10% Discretionary Service Charge Will Be Added To All Bills