

SUNDAY MENU 2022

+

3rd September

Starters

Severn smoked salmon, basil, rocket & spinach pesto, capers, lemon oil
Spring pea & mint arancini, pea puree, pine nuts, basil & rocket pesto, chive oil (VG)
Tomato, thyme & paprika soup, chive oil, smoked sea salt(V)
Crispy salt & pepper squid, whitebait, siracha mayo, lemon
Platter of continental meats, sun blush tomatoes, olives, caper berries, parmesan

Roasted Mains

Sirloin of Longhorn beef
Roasted leg of Raglan lamb
Slow cooked belly pork
Roasted breast of chicken
All served with roasted potatoes, Yorkshire pudding & seasonal vegetables

Wild mushroom linguine, spinach & basil pesto, parmesan, truffle oil (V)
Miso glazed fillet of salmon, spiced lentils, Bok choi, cauliflower puree
Seafood platter: smoked salmon, mackerel, salt & pepper squid, whitebait, crab, roasted new potatoes, tartar sauce, lemon (£3 supplement)

Desserts

Selection of Welsh cheese, artisan biscuits, fruit chutney (£3 supplement)
Chocolate fondant, pistachio crumb, summer berries, pistachio ice cream
Rockfield maid ice creams, vanilla, chocolate, pistachio
Lemon meringue pie, honeycomb ice cream, honeycomb chunks
Strawberry posset, mint macaroon, amaretti biscuit crumb, summer berries

2 Courses ~ £27.95

3 Courses ~ £31.95

Children 1/2 price = 1/2 portion

N.B: If you would like a dish a little simpler or you have dietary requirements, please do not hesitate to notify us.