



Mothering Sunday Lunch Menu

To Nibble

Artisan Breads

Caerphilly salted butter

Let's Begin

Roasted Red Pepper & Tomato Soup

mascarpone cream & basil

Trealy Farm Cured Meats

bocconcini olives & sun blush tomatoes

Prawn Cocktail

rye bread

Crushed Avocado & Chilli on Toast

poached free range hen's egg

Stove & Grill

Roast Sirloin of Welsh Beef

all the trimmings

Roast Loin of Free Range Local Pork

all the trimmings

Usk Valley Lamb Shank

slow-cooked & honey glazed, bubble 'n' squeak

Grilled Stone Bass Fillet

anna potatoes, green beans, fresh tartare sauce

Spiced Butternut Squash and Feta Strudel

sweet potato fondant, cauliflower cheese pangratto

served with a selection veggies

Guilty Pleasures

Warm Sticky Toffee Pudding

locally made sea salted caramel ice cream

Grey's Black Forrest Knickerbocker Glory

layers of black cherry jelly, chocolate sponge, panna cotta,
locally made cherry chocolate ice cream

Warm Apple & Blackberry Crumble

locally made gingerbread ice cream

Assorted Welsh Cheese

wafers, quince jelly

3 courses - 30

A 10% discretionary service charge will be added to all bills.

All prices include VAT at the current rate.

*For those with special dietary requirements or allergies who may wish to know about ingredients used,
please ask the Manager.*