



## Lunch menu

1 course 12 / 2 courses 16 / 3 course 19.50 /

### BAR SNACKS

Rosemary, thyme & sea salt focaccia	3.50
Glamorgan sausage, plum chutney	4.50
Olives	4.00
Panko Squid, Chilli Jam	5.50

### STARTERS

- Spiced carrot and coriander soup**, orange-saffron dressing, carrot crisps
- Scorched mackerel**, selection of heritage potatoes, chive dressing +2
- Mac & Cheese** Wild mushroom & three cheese sauce, crunchy shallot, bacon bits
- Perl las Panna cotta**, pickled pears, candied walnuts, radish salad
- Winter vegetable tagine**, Chickpea falafels, cous-cous, aubergine caviar, coriander yoghurt +2
- Pressed ham hock terrine**, house piccalilli, sourdough

### MAINS

- Slow cooked pork belly**, shoulder bonbons, sweet & sour cabbage, pork & thyme jus
- Hake steak**, chive mashed potato, minted peas, warm tartare sauce, cockle popcorn
- Slow cooked blade of beef**, celeriac puree, hand cut truffle & parmesan chips, buttered kale +4
- Roast breast of pheasant**, braised leg stuffing, choucroute, pomme anna potato, port sauce +3
- Per las and chive risotto cake**, roasted winter squash, warm salsa verde, beetroot & walnut pesto
- Wild mushroom wellington**, wilted spinach, sweet & sour cabbage, potato gratin, mushroom cream +2

### SIDES

Hand cut truffle & parmesan chips	3.50
Roasted winter squash, warm salsa verde	4.00
Braised red cabbage	3.00
Steamed kale, peas, leeks, spinach, & savoy	4.00
Chive Mash	3.00

### DESSERTS

- Chocolate orange truffle torte**, Grand Marnier oranges
- Apple Tarte Tatin** calvados ice cream
- BFG** Peterstones take on the classic Black Forest
- Mulled fruits**, clementine Panna cotta
- Vanilla rice pudding**, damsons in gin, amaretti
- Welsh Cheese** Perl las, Perl Wen, Gorwydd Caerphilly, chutney, biscuits +2

### COFFEE

Fresh Brewed coffee with homemade chocolate truffles	3.50
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