

FESTIVE SUNDAY LUNCH

Bread

Ground Focaccia / Cold Pressed Oil / Sea Salt

Starters

Honey Roasted Parsnip Soup / Parsnip Bhaji / Curry Oil

Duck Liver Parfait / Red Onion Marmalade / Hazelnut / Apple / Flat Bread

Severn & Wye Smoked Salmon / Beetroot / Horseradish / Dill

Mains

Turkey Ballotine / Heritage Carrots / Cranberry Gel / Cavalo Nero
Roasted Dry Aged Beef / Roasted Cauliflower Puree / Yorkshire Pudding
Pan Roasted Cod / Crushed New Potatoes / Spinach / Dill Butter Sauce
Roasted Garlic Gnocchi / Braised Leeks / Onion / Truffle / Tofu

(All served with: BLOK Roasties / Brussel Sprouts with Chestnuts / Braised Red Cabbage / Honey Mustard Glazed Parsnips / Pigs in Blankets / Mum's Gravy)

Dessert

Chocolate Delice / Salted Caramel / Cherry / Kirsch / Chantilly
Sticky Toffee Christmas Pudding / Brandy Ice Cream / Spiced Rum Sauce
Artisan Welsh Cheeses / Individual Accompaniments / Crackers

Two Courses - 36.0 Three courses - 40.0

All of our food is served in an environment where allergens are present, please let your waiter know if you have any allergies or dietary requirements. We will take every reasonable precaution when preparing your food however there is the risk of potential foods containing slight traces of allergens in our kitchen.

A discretionary charge of 10% will be added to your bill.