## BY TOM SIMMONS 3 COURSE SET LUNCH - £65

H()MAS

#### FOR THE TABLE

STARTER	S
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Ground Bakery Bread (v) HOUSE BUTTER	£4.5	Seasonal Velouté (v) spinach ravioli, truffle, spiced seeds
Gordal Olives (vn, gf)	£4	Mushroom Parfait (v) wild mushroom, black garlic, sourdough
Mushroom Croquettes (v)	£6	
TRUFFLE MAYO, PARMESAN		Fillet of Beef Tartare parsley, truffled egg yolk, sourdough
Tea Brined, Fried Chicken	£8.5	
LIME MAYO, CORIANDER, SESAME		Smoked Haddock Tart sweetcorn, curry mayo
Whipped Cods Roe	£4	
LEMON OIL, DILL, FENNEL SEED CRACKERS		
Grilled Pembrokshire Oyster smoked butter sauce, caviar	£5.5	

MAINS

# SIDES

'Fish and Chips' PEA PUREE, BATTER BITS, WARM TARTARE SAUCE		Mac 'n' Cheese (v) MUSHROOM, TRUFFLE	£6
Spinach & Brown Butter Agnolotti (v) WILD MUSHROOM, SWEETCORN, TRUFFLE		Tom's Chips (v, gf) Parmesan, garlic	£6
Fillet Of Welsh Beef short rib & onion tartlet	(+£5)	Baked Potato Mash $(v, gf)$	£6
Beef & Red Wine (gf) Green Peppercorn (gf)	£3.5 £3.5	Creamed Spinach (v, gf) NUTMEG, GARLIC	£6
Roast Saddle of Lamb PRESSED SHOULDER, BLACK GARLIC, SALSA VERDE		Salt Baked Carrots (v, $gf$ ) SPICED SEEDS	£6

## DESSERTS

### DIGESTIF

Peanut Butter Parfait BANANA, DARK CHOCOLATE			£14
'Chocolate Cake' (v) MOUSSE, SALTED CARAMEL, PASSION FRUIT		Irish Coffee Jameson's irish whiskey, coffee, cream	£10
Apple Crumble Soft Serve (vn, gf) Vanilla ice cream, spiced apple, almond crumb		Torres Floralis Moscatel (75ml) CATALONIA, SPAIN	£7
Selection of British & European Cheeses SERVED WITH PETER'S YARD CRACKERS	(+£5)	La Perle D'arche (75ml) SAUTERNES, FRANCE	£7

Please notify a member of staff of any allergies or dietary requests.

(v) = vegetarian  $\cdot$  (gf) = no gluten containing ingredients  $\cdot$  (vn) = vegan  $\cdot$  (vno) = vegan option

We source the best quality seasonal ingredients. Due to supply  $\vartheta$  demand, this may mean we run out of certain dishes.

All prices include vat. A discretionary 12.5% service charge will be added to your bill.