

A La Carte Lunch Menu

Served from 12.00 to 17.30

Intros

Selection of Artisan Bread , Local Butter or Olive Oil & Balsamic Vinegar (V)	4.00
Soup of the Day , Sourdough Bread (D,V,VE)	5.00
Tomato, Red Onion & Basil Bruschetta	5.50
Lentil, Roasted Butternut Squash & Fennel Salad (G, D,V,VE)	6.50
Pickled Wild Mushrooms, Truffle Cream	
Peppered Baked Pant-Ys-Gawn Goat's Cheese (G,V)	7.00
Beetroot Carpaccio, Apple Dressing	
Smoked Haddock & Spring Onion Fishcake , Curried Aioli, Winter Leaves	7.50
Chicken Liver Parfait , Spiced Pear Chutney, Toasted Brioche	8.00

Main Course

Sweet Potato, Spinach & Chickpea Dahl (G,D,V,VE)	13.50
Mango Chutney, Poppadom, Basmati Rice	
Wild Mushroom Ravioli , Sauteed Mushrooms, Tarragon Sauce (V)	14.00
LKB Fish 'n' Chips , Crushed Peas, Chunky Tartare Sauce, Lemon	14.00
LKB Fish Pie, Dill Mash, Fine Green Beans	15.00
Char-grilled Piri Piri Chicken Breast (G)	16.00
Grilled Plum Tomato, Portobello Mushroom, Skinny Chips & Garlic Aioli	
Pan Fried Salmon Fillet (G)	16.00
Saffron Fondant Potato, Globe Artichoke, Braised Fennel, Curry Oil	
8oz Dry Aged Wye Valley Sirloin Steak (G,D)	23.00
Grilled Plum Tomato, Portobello Mushroom, Skinny Chips & Peppercorn Sauce	

Side Orders

Skinny (G,D,V,VE)	3.50	Garlic Ciabatta	3.50
Thick Chips (G,D,V,VE)	3.50	Sweet Potato Fries (G,D,V,VE)	4.00

Desserts

Selection of Ice Cream & Sorbets	5.00
Raspberry & Frangipane Tart , Raspberry Sorbet (G,D,V,VE)	6.00
Sticky Toffee Pudding , Toffee Sauce, Vanilla Ice Cream (V)	7.00
Vanilla Cheesecake , Seasonal Berries	7.00
Selection of Welsh & Continental Cheeses , Orchard Fruit Chutney, Crackers, Grapes	8.50

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

*All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.
Please ask a member of the team if you wish to amend any item of a dish.*