



## LUNCH MENU

## STARTERS

#### Soup of the Day

Always made fresh, served with warm sourdough

## Chicken Liver Pâté

Silky chicken liver pâté served with winter spiced chutney and lightly toasted crostini

#### Mussels

We use mussels sourced from the Menai region of North Wales. These are steamed in a rich shellfish sauce with tomato and a touch of cream. Finished with fresh herbs, peas and served with charred sourdough

#### Arancini

An authentic Italian dish that originates from Sicily. Crispy balls of risotto rice flavoured with wintry sweet potato and authentic Spanish chorizo. These are beautifully accompanied by a lightly spiced harissa aïoli

## Cauliflower Risotto (V)

Arborio risotto rice cooked until it reaches the perfect al dente bite. Flavoured with cauliflower purée and crunchy cauliflower florets, finished with a sprinkling of parmesan

## MAINS -

## Mushroom Tagliatelle (V)

Long ribbons of al dente tagliatelle pasta tossed through a mixture of earthy wild mushrooms in a rich creamy sauce. Finished with a hint of truffle and topped with parmesan Add Chicken - 3

## Stuffed Sweet Potato (V)

Beautifully stuffed sweet potato with naturally sweet red peppers, combined with a red wine vinegar. This creates a mouth-watering sweet and sour peperonata, served with crispy kale and a green olive tapenade

### Feather Blade of Beef

Feather blade slow-cooked and pulled before being set into a ballotine of rich beef flavour. Served with a shallot purée, mustard and beef jus and crispy proper chips

## Sandwich of the Day

Ask your Server about today's sandwich

## Grilled Chicken Burger

Topped with Chef's burger sauce, lettuce, tomato and served on a brioche bun

# TWO COURSES FOR £11.95