

Sunday Lunch Menu







Two courses **£28.00** per person Three courses **£34.00** per person

Starters

Leek and Potato Soup Welsh cheddar and chive dumpling (V,W,D)

Smoked Haddock Welsh rarebit, tomato salad, tarragon emulsion (F,W,D,E,S D,MU) Spiced Lamb Terrine Snow pea and celeriac remoulade, yoghurt, flatbread (W,S,E,C,D)

Charred Asparagus Poached egg, Gran Levante cheese, parsley oil (V.E.D)

Mains

Roasted Sirloin of Beef Braised onions, Yorkshire pudding (W,D,E,SD,C,MU)

> Free Range Roast Chicken Charred apple, sage and onion stuffing (W,D,E,SD,C,MU)

Citrus and Herb Crusted Salmon Mussel and saffron tagliatelle, pickled fennel, samphire (F,W,B,D,M,SD,C S)

Baked Onion and Welsh Beer Tart Goat's milk curd, braised leeks, broccoli, dill and hazelnut crumb (V,W,D,SD,H)



Desserts

Banoffee Meringue

Caramelised banana, chocolate sorbet (V,S) Chocolate Mousse Salted caramel, fudge, peanuts (V,W,SD,D,E)

Cheesecake

Lemon curd, biscuit, pistachio (V,W,D,E,PS,S,SD)

Welsh Cheese

(£5.00 supplement) Perl Las, Snowdonia Black Bomber and Perl Wen, served with grapes, spiced tomato chutney and Cradoc crackers (V,W,SD,D,C)

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

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide Lifestyle: Ø Plant-based, (V) Vegetarian





