



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)

Smoked Welsh Cheddar
Bon Bon
Black garlic, pickled shallots,
beetroot
(V,W,D,E,SD)

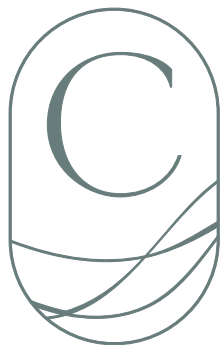
Mains

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)

Saffron and Coconut
Crusted Tofu
Chickpea and kidney bean handi,
cardamom infused red onions, kale
(V,SD,S)



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: 🌱 Plant-based, (V) Vegetarian

