



Sunday Lunch Menu

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

Starters

Spiced Tomato & Bean Broth

Sour cream, cornbread
(V,W,S,D)

Potted Ham

Capers, mustard, celeriac,
sourdough
(W,D,S,MU,SD,C)

Miso & Sesame Glazed Salmon

Pickled carrot, Thai dressing,
crispy noodles
(F,W,S,SD)

Honey Roasted Figs

Goat's milk curd, beetroot,
mint and watercress
(V,D,SD)

Mains

Roasted Sirloin of Beef

Braised onions, Yorkshire pudding
(W,D,E,SD,C,MU)

Free Range Roast Chicken

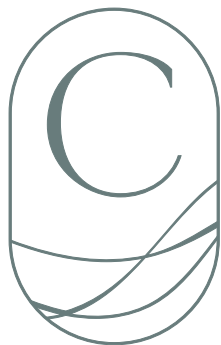
Charred apple, sage and
onion stuffing
(W,D,E,SD,C,MU)

Whole Plaice

Mussel and fennel ragout,
samphire, laverbread, saffron sauce
(F,M,D,C)

Beetroot Risotto

Poached egg, wild mushrooms,
Gran Levante cheese crackling
(V,D,E,SD,C)



Desserts

Cherry & Almond Bakewell

Apple crumble ice cream

(V,W,A,S,D,E,SD)

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

(V,W,O,SD)

Chocolate Crèmeux

Passion fruit, mango sorbet

(V,S,D,E)

Welsh Cheese

(£5.00 supplement)

Perl Las, Snowdonia Black Bomber
and Perl Wen, 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

