



Sunday Lunch Menu

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

Starters

Leek & Potato Soup

Poached egg, crispy
fried onions
(W,E,D)

Miso & Sesame Glazed Salmon

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

Panzanella Salad

Tofu croutons, smoked
Applewood dairy-free cheese,
basil pesto dressing
(V,S,SD)

Potted Ham

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

Mains

Roasted Sirloin of Beef

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

Free Range Roast Chicken

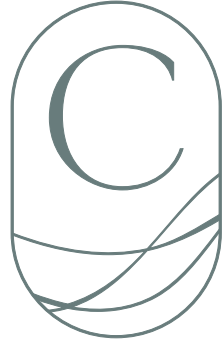
Charred apple, sage and
onion stuffing
(W,D,E,SD,C,MU)

Cod Loin

Saffron and leek mash,
cockle popcorn, caper and
parsley dressing
(F,M,D,E,SD,MU)

Crisp Goat's Cheese

Puy lentils, pickled fennel,
tomato bisque
(W,D,E,SD)



Desserts

Rice Pudding Brulée

Sesame toffee banana,
chocolate sorbet
(V,O,S,SD)

Warm Apple Cake

Pembrokeshire cider sorbet,
cinnamon and ginger syrup
(W,D,E,SD)

Chilled Vanilla & Barti Rum Sabayon

Baked rhubarb, granola,
toasted almonds
(R,WN,W,B,O,A,P,SE,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

