



Sunday Lunch Menu

Two courses **£30.00** per person
Three courses **£36.00** per person

Starters

Leek & Potato Soup
Crispy onions, parsley oil
(V,D,SD,W)

Smoked Ham Hock Terrine
Saffron egg, black garlic ketchup, sourdough
(E,S,SD,W,D)

Lemon & Kaffir Lime Fish Cakes
Chilli and pineapple ketchup, coconut and lentil bisque
(F,CR,MU,SD,E,W)

Whipped Pant-Ys-Gawn Goat's Cheese
Beetroot carpaccio, citrus emulsion, hazelnut
(V,D,H,SD,W)

Mains

Roasted Sirloin of Beef
Onion marmalade, Yorkshire pudding
(W,D,E,SD,C,MU)

Fillet of Stone Bass
Smoked haddock kedgeree, winter greens
(F,D,E,SD)

Roast Chicken
Charred apple, sage and pork stuffing
(W,D,E,SD,C,MU)

Beetroot Risotto
Poached egg, pickled mushrooms, Welsh cheddar crackling
(V,E,D,SD)

Desserts

Orange and Mandarin Bread & Butter Pudding

Barti rum and raisin ice cream

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

Apple & Blackberry Crumble Tart

Quince, glazed figs

(V,W,SD,D,E)

Vanilla & Cinnamon Panna Cotta

Mulled winter berries, pear sorbet

(V,S,SD)

Welsh Cheese

(£5.00 supplement)

Perl Las, Snowdonia Black Bomber and Perl Wen, grapes, red onion marmalade 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



