



Sample Sunday Lunch Menu

Starters

- Cauliflower Velouté Perl Las Cheese, Hazelnut Pesto (v)- 6.5
- Crispy Five Spice Duck Leg, Toasted Sesame & Soy Mayonnaise, Pickled Carrot Salad - 7
- Ham Hock & Smoked Chicken Terrine, Piccalilli, Sour Dough- 7
- Glazed Carrot, Pine Nut Crumb, Whipped Feta, Pickled Carrot & Carrot Ketchup (v)- 6.5
- Tandoori Monkfish Scampi, Cucumber Yoghurt, Lime Pickle, Puffed Rice, Coriander - 7
- Smoked Chicken Caesar Salad, Shaved Parmesan, Anchovies, Croutes, Egg - 7/12

Mains

- Roast Rump of Welsh Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables - 15
- Roast Loin of Welsh Pork, Apple Sauce, Roast Potatoes, Seasonal Vegetable - 14
- Butter Roast Chicken Breast, Roast Potatoes, Seasonal Vegetables - 14
- Pan Fried Skrie Cod, Mussel, Chickpea & Roast Pepper Stew, Salsa Verde - 17
- Puy Lentil & Sundried Tomato Bolognese, Hazelnut Pesto Dressed Linguine (ve) - 13
- Wild Mushroom Arancini, Roast Squash, Crispy Kale & Pickled Mushrooms (ve) - 14

Desserts

- Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce - 6.5
- Tiramisu - 6.5
- Set Vanilla Custard, Ginger Biscuit, Poached Rhubarb & Sorbet - 6.5
- Warm Spiced Pear Cake, Perl Las Cheese, Mulled Port – 7
- Warm Banana Bread, Pineapple & Spiced Rum Compote, Brown Sugar Ice Cream - 6
- Selection of Ice Creams & Sorbets - 1.5 per Scoop
- Artisan Welsh Cheeses – Chutney, Grapes, Celery, Biscuits & Bread - 8

All our food is lovingly prepared in house where nuts, gluten & other allergens are present.

Our menu descriptions do not include all ingredients - If you have a food allergy, please let us know before ordering.