



SUNDAY LUNCH MENU

Two courses - £21.50 per person

Three courses - £24.95 per person

STARTERS

Ham Hock Noisette (Mu,E,D,S,G)

Celeriac remoulade, caper and raisin purée, pickled apple, baked apple purée

Beetroot (V,SD,D,N)

Soused, pickled and baked beetroot, whipped goat's cheese, candied walnuts

Carrot and Coriander Velouté (V,D,SD)

Pickled carrot, orange and coriander cress

Smoked Salmon Mousse (Mu,E,D,F)

Horseradish, cucumber, confit fennel and dill

MAIN COURSES

North Wales Reared Chicken Breast (SD,D)

Truffle mashed potato, mushroom, charred broccoli and kale

Roasted Striploin of Beef (E,D,G,SD)

Cooked medium-rare, served with roast potatoes, maple glazed carrots, confit shallot, Yorkshire pudding and traditional beef jus

Risotto (V,D,S)

Butternut squash purée and fondant, sage, toasted seeds and kale

Pan Fried Stone Bass (F,SD,D,M)

Pickled cucumber, samphire, mussel, spring onion and tomato sauce

DESSERTS

Crumble (V,D,G)

Stewed rhubarb and ginger, topped with oat crumble and vanilla ice cream

Tarte Tatin (V,D,G)

Caramelised apple, caramel sauce and caramel ice cream

Egg Custard (V,D,S,E,G)

Baked custard, shortbread, raspberries, caramelised white chocolate

Selection of Welsh Cheese (V,C,E,D,S,G)

Caerphilly cheddar, Perl Las and Perl Wen, served with apple chutney, Welsh oatcakes, grapes and celery

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.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.