## SUNDAY LUNCH MENU

Two courses - $\mathbf{£ 2 6 . 0 0}$ per person
Three courses - $\mathbf{£ 3 0 . 0 0}$ per person

## TO NIBBLE

Optional extra course, charges apply

## Ground Bakery Artisan Bread V(V,G,D)

With rosemary Welsh butter

Marinated Olives V(V)
$£ 4.25$

## STARTERS

Winter Squash Velouté V(V,G)
Pickled mushrooms, avocado oil, artisan pumpkin seed bread

Beef Croquette ( $G, E, M u$ )
Welsh braised beef, tomato ragout, crispy onions
Garlic Mushroom Bruschetta V(V,G)
Sautéed garlic mushrooms, spinach and chestnuts
Smoked Salmon Rillette (F,D,G)
Perl Wen cream cheese, focaccia croute, dill emulsion, micro herbs

## MAIN COURSES

## Slow Roasted Welsh Beef (G,D,E,SD)

Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, red wine jus

Roasted Pork Loin (G,E,D,SD)
Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, caraway jus

Linguine $\mathrm{V}(\mathrm{V}, \mathrm{N})$
Sweet potato, asparagus, sun-dried tomato dressing, hazelnut crumb

## Roasted Salmon (F

Red pepper sauce, baby new potatoes and spinach

## DESSERTS

Double Chocolate Orange Brownie (V, G, D, S, E)
White chocolate soil, aerated chocolate, tonka bean anglaise

Apple and Blackberry Crumble (V,G,N,D,E,SD)
Topped with nut crumble, poached apple, blackberries, vanilla ice cream

Lemon Tart $V(V, S)$
Berry compote, coconut sorbet

Selection of Sorbets $V(\mathrm{~V})$
Fresh berries

Welsh Cheese Board (V,G,D,C) (£6.50 supplement)
Caerphilly cheddar, Perl Las, Preseli brie and Pant-Ys-Gawn goat's cheese with apple chutney, Welsh oat cakes, grapes and celery

