

# SUNDAY LUNCH MENU

Two courses - £26.00 per person Three courses - £30.00 per person

£5.95

# TO NIBBLE

Optional extra course, charges apply

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

With rosemary Welsh butter

Marinated Olives  $\mathbb{V}(V)$  £4.25

# STARTERS

#### **Winter Squash Velouté V**(V,G)

Pickled mushrooms, avocado oil, artisan pumpkin seed bread

**Beef Croquette** (G,E,Mu)

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** $\mathbb{V}(V, \mathbb{N})$

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

## $\textbf{Apple and Blackberry Crumble} \; (V,G,N,D,E,SD)$

Topped with nut crumble, poached apple, blackberries, vanilla ice cream

#### **Lemon Tart** $\mathbb{V}(V,S)$

Berry compote, coconut sorbet

#### **Selection of Sorbets 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