



SUNDAY LUNCH MENU

Two courses | £36.00 per person
Three courses | £40.00 per person

STARTERS

Smoked Ham Hock Terrine

Snowdonia Black Bomber cheese beignet,
pineapple textures (W,D,E,SD)

Roasted Chestnut Mushroom Arancini

Black garlic mayonnaise, split truffle and parsley oil,
celeriac purée (V,C,W,E)

Torched Mackerel

Cucumber, horseradish, spring leaves (F,D,E,SD,MU)

Sun-Dried Tomato and Asparagus Bruschetta 🌿

Sautéed garlic tomatoes, spinach, Ground
Bakery sourdough (V,W,B)

MAINS

Slow Roasted Welsh Beef

Roast potatoes, maple glazed carrots and parsnips,
Yorkshire pudding, braised red cabbage, tenderstem
broccoli, cauliflower cheese, red wine jus (W,E,D,SD)

Roasted Sage Buttered Chicken

Roast potatoes, maple glazed carrots and parsnips,
braised red cabbage, tenderstem broccoli,
cauliflower cheese, chicken jus (W,E,D,SD)

Seared Salmon

Cream pea sauce, potato, chorizo, shallots (F,D,SD,MU)

Capellini Pasta

Tomato and chilli, stem broccoli, smoked cheese
(W)

DESSERTS

Cheesecake

Caramel sauce, chocolate ice cream (V,S,D,E)

Rhubarb Crumble

Crumble, clotted cream ice cream (V,W,O,D)

Chocolate Brownie 🌿

Dairy free vanilla cream and berries (V,S)

Selection of Sorbets and Ice Cream

Two scoops of your choice, served with
a caramel wafer and berries

Choose from:

Vanilla (V,D), chocolate (V,D), dairy free
strawberry 🌿 (V), raspberry sorbet 🌿 (V), cherry
sorbet 🌿 (V), mandarin sorbet 🌿 (V)

Welsh Cheese Board | £6.50 supplement

Dragon mature cheddar, Perl Las, Perl Wen and
Pant-ys-Gawn goat's cheese, with Welsh mead
apple and honey chutney, cheese crackers and
grapes (V,W,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