

Signatures

RESTAURANT

SUNDAY

12 - 8PM

£22.45 2 Courses £28.95 3 Courses

Starters

Chef's Homemade Soup Of The Day, Golden Croutons
Crispy Duck Leg, Leek & Cheddar Cheese Rosti, Apple & Celeriac Remoulade
Chicken Liver Pate, Red Onion Marmalade, Toasted Brioche
King Prawn & Chorizo Risotto, Parmesan Shavings, Balsamic Glaze
Confit Bacon, Homemade Black Pudding, Fried Egg, Mustard Dressing
Warm Smoked Salmon, Sautéed New Potatoes, Orange & Watercress Salad
Creamy Wild Mushroom & Garlic Tagliatelle, Spinach & Pine Nuts

Main Courses

Roast Sirloin Of Welsh Beef, Yorkshire Pudding, Roast Potatoes, Honey Roasted Parsnip, Traditional Gravy
Roast Breast Of Chicken, Sage & Onion Stuffing, Bread Sauce, Chipolata Sausage,
Roast Potatoes, Roast Gravy
Braised Beef Cheek, Lyonnaise Potato, Sticky Red Cabbage, Tender Stem Broccoli, Peppercorn Sauce
Slow Cooked Welsh Lamb Shoulder, Garlic Pomme Puree, Creamed Savoy Cabbage, Glazed Carrot,
Minted Gravy
Herb Crusted Hake, Crushed New Potatoes, Baby Vegetables, Samphire, White Wine & Dill Sauce
Roast Loin Of Pork, Fricassee Of Wild Mushroom & Spinach, Sage Mash, Carrot Puree, Red Wine Sauce
Assiette Of Vegetables; Confit Potatoes, Butternut Squash Puree, Fricassee Of Wild Mushrooms,
Glazed Carrot, Baby Vegetables
Four Cheese & Spinach Pancake Cannelloni, Glazed Vegetables, Balsamic Glaze

Desserts

Dark Chocolate Delice, Almond Biscotti, Espresso Ice Cream
Sticky Toffee Pudding, Butterscotch Sauce, Homemade Vanilla Ice Cream
Strawberry & Caramelised White Chocolate Fool, Macerated Strawberries, Strawberry Sorbet
Golden Syrup Sponge, Apples, Oats & Honey Cream
Glazed Lemon Tart, Meringue, Raspberries, Raspberry Sorbet
A Trio Of Homemade Ice Creams And Sorbets

A Selection Of Welsh Cheeses & Biscuits

Please advise a member of staff if you have any allergies as some dishes may contain ingredients not listed on the menu.

All our food is fresh and prepared to order