



## *Sunday Menu*

*12.00 - 8.00pm*

£35.00 3 Courses

£28.00 2 Courses

### Starters

Potato & Leek Soup, Golden Croutons

Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche

Warm Smoked Salmon, Sautéed New Potatoes, Orange & Watercress Salad, Pesto

Crisp Belly Of Pork, Homemade Black Pudding, Textures Of Apple, Celeriac Remoulade

Mixed Seafood Risotto, Shaved Parmesan, Balsamic Glaze

Crispy Duck Leg, Spiced Asian Greens, Pickled Red Radish, Crunchy Vermicelli

Goats Cheese Fritters, Baby Ratatouille, Dressed Rocket, Caramelized Onions, Mustard Dressing

### Main Courses

Extra Mature Rump Cap Of Beef

Yorkshire Pudding, Roast Potatoes, Honey Roasted Parsnip, Traditional Gravy

Slow Braised Shoulder Of Welsh Lamb, Creamed Savoy Cabbage, Glazed Carrot, Garlic & Parsley Mash, Minted Gravy

Roasted Breast Of Chicken, Sage & Onion Stuffing, Bread Sauce,  
Pig In Blanket, Roast Potatoes, Traditional Gravy

Herb Crusted Cod, Crab Crushed Potatoes, Buttered Samphire, King Prawn & Saffron Cream

Roasted Pork Loin, Lyonnaise Potatoes, Pancetta Leeks, Carrot Puree, Peppercorn Sauce

Homemade Herb Gnocchi, Roasted Butternut Squash, Wild Mushrooms, Wilted Spinach, Fresh Parmesan

Roasted Pumpkin & Leek Risotto, Buttered Tenderstem Broccoli, Toasted Pine Nuts, Balsamic

### Desserts

Vanilla Panacotta, Ferrero Rocher Semi-Freddo, Almond Biscotti

Sticky Toffee, Pudding, Butterscotch Sauce, Sticky Walnuts, Vanilla Ice Cream

Warm Chocolate Brownie, Textures Of Raspberries, Warm Chocolate Sauce, Raspberry Sorbet

Classic Crème Brûlée, Cointreau Glazed Oranges, Homemade Bourbon Biscuit

BlackBerry & Apple Crumble Fool, Green Apple 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*