

# SUNDAY LUNCH MENU

Available Sunday: - 12n to 2pm

2 Courses - £29

3 Courses - £35

## TO START

### GAME TERRINE

Served with toasted bread and red onion marmalade

### GOATS CHEESE BON BON

Accompanied by ratatouille vegetables and aceto balsamic reduction (v)

### TURKEY AND LEEK BON BON

Served with mustard mayonnaise and watercress

### PAN FRIED SCALLOPS (£3 supplement)

On black pudding crumb and petit pois

## TO FOLLOW

### ROAST SIRLOIN OF WELSH BEEF

With Yorkshire pudding and roast gravy

### ROAST BELLY PORK

Served with sweet potato fondant, crispy kale, confit cauliflower and rosemary jus

### SALMON FILLET

Served on vegetable linguini, game chips and a saffron broth

### RED PESTO LINGUINI

Served with mixed olives, rocket leaves, parmesan crisps (v)

All main courses will be served with roast potatoes, honey roast carrots and braised red cabbage

Rhowch wbod I ni am unrhyw alergedd bwyd – Please inform us of any food allergies.

We use vegetable oil produced from genetically modified soya.

Nid yw gwasanaeth yn gynwysiedig – Service is not included



## TO FINISH

### LEMON CHEESECAKE

Prosecco sorbet

### NOUGART PARFAIT

Sugar nest and raspberry coulis

### CHURROS

White chocolate peanut crunch dip and salted caramel dip

### APPLE PIE

Served with warm custard

## ICE CREAM AND SORBETS

Served with a chocolate chip cookie

3 Scoops

Ice Creams - Vanilla, Mint choc chip, Strawberry, Caramel , Chocolate, Coffee

Sorbets - Lemon, Prosecco, Raspberry, Blackcurrant,

## WELSH CHEESE

Served with Cradoc's crackers, celery, grapes and chutney

1 Cheese **£5** | 2 Cheese **£8** | 3 Cheese **£11** | 4 Cheese **£14**

### Choose From

Hafod— An unpasteurised hard cheddar

Perl Wen— 'White Pearl' - A cross between a traditional brie and Caerffili

Perl Las—'Blue Pearl' A organic blue cheese

Green Thunder— Cheddar with garlic and herb

Pantysgawn- A creamy goats cheese

Golden Cenarth— A rind washed semi soft cheese, washed in cider