



Sunday Lunch (Sample)

1 Course £15.95 / 2 courses £19.95 / 3 courses £24.95

- 12pm-3pm -

We're particularly proud of sourcing as much of our ingredients from local, ethical or organic suppliers. We hope you enjoy what we have created.

Starters

Winter Squash Soup & Bread (vga,gfa)

Game Terrine, House Glutney & Toast (gfa)

Potted Mackerel, Laverbread Butter, Celeriac Remoulade & Toast (gfa)

Mains

Free Range Capestone Farm Turkey, Rhosyn Farm Pigs in Blankets with Apricot, Sage & Chestnut Stuffing (gfa)

Rhosyn Farm Honey Roast Ham & White Sauce (gfa)

Hazelwell Farm Organic Roast Beef with Yorkshire Pudding

Parsnip, Cashew & Squash Loaf, Sautéed Kale with a Red Wine & Mushroom Gravy (vg,gfa,cn)

**All dishes come with a roast potatoes, parsnips, carrots, braised red cabbage, sprouts, greens & gravy*

Desserts

Christmas "Figgy" Pudding with Brandy Sauce (cn,v)

Spiced Pear & Ginger Cheesecake with Barti Ddu Rum Sauce (v)

Double Chocolate Brownie & Cwm Farm Cream (vga)

Welsh Cheese Platter: Perl Wen, Perl Las, Mature Cheddar with House Glutney & Crackers (v) (+£2)

*gf-gluten free, gfa- gluten free adaptable, vg-vegan, vga-vegan adaptable, v-veggie, cn-contains nuts, s-sesame.

Please advise our staff if you have any food related allergies or special dietary needs. We cannot guarantee that our products do not contain traces of nuts &/or seeds.