



Sunday Lunch Menu

TWO COURSES £14 THREE COURSES £17

SERVED FROM 12:00PM – 2.30PM

STARTERS

Chicken liver, orange & brandy parfait, crostini toast

Duo of melon, fruit compote

Our own cured gravadlax, pickled vegetables

Breaded mushrooms, garlic & herb mayonnaise

Feta, olive & grape salad

Soup of the day

MAIN COURSE

Roast organic Rhug Estate beef, Yorkshire pudding

Lightly baked fillet of salmon, orange & fig salad

Pan fried Welsh lambs liver, creamy mashed potato, bacon & onion gravy

Rillette of slow cooked belly pork wrapped in parma ham, creamy leeks

Chicken breast stuffed with chorizo & red pepper mousse

(v) Five bean & vegetable chilli

HOMEMADE SWEETS

Bread & butter pudding

Raspberry & white chocolate cheesecake

Vanilla pod panacotta, plum & ginger compote

Rich chocolate, amorette & hazelnut terrine

PLEASE SPEAK TO YOUR SERVER REGARDING ANY ALLERGEN OR INTOLERANCE