



- SUNDAY LUNCH MENU -

† Served 12:00pm-3:00pm (last orders 2:45pm) †

- STARTERS -

OUR RANGE OF HOMEMADE STARTERS CHANGE EVERY WEEK

Full details are available on the menu on the day

- MAIN COURSE -

9.95

All the trimmings and rich homemade gravy accompany your choice of either:

TRADITIONAL ROASTED TOPSIDE OF LOCAL WELSH BEEF

ROASTED LEG OF LOCAL WELSH LAMB

STUFFED ROASTED BREAST OF FREE RANGE CHICKEN

HOMEMADE VEGETARIAN OPTION (PLEASE ASK YOUR SERVER)

- or -

FRESH FISH OF THE DAY DISH

Individually Priced

Full details are available on the menu on the day

- DESSERTS -

CHOCOLATE & HAZELNUT TART (d, g, n)

5.25

White chocolate & mint sauce, hazelnut ice cream, fresh blueberries

BAKEWELL (d, g)

5.25

Strawberry compote, light sponge, marzipan brittle, amaretto crème anglaise, clotted cream ice cream

COCONUT PANNACOTTA (d, g)

5.25

Mango sorbet, coconut meringues, mango salad, orange biscuit

MINI CREAM TEA (d, g)

5.25

Earl Grey tea crème brûlée, lemon drizzle cake, strawberry scone, chocolate éclair, clotted cream ice cream

SELECTION OF AWARD WINNING WELSH ICE CREAMS (d, g)

5.25

Please ask your server for the range of flavours currently available

SLATE OF WELSH CHEESES (d, g, v)

7.95

Artisan crackers, frozen grapes, red onion chutney, truffled honey

- TEA & COFFEE -

SELECTION OF SPECIALITY TEAS

1.90

ESPRESSO / DOUBLE ESPRESSO

1.50 / 2.00

AMERICANO / DECAF AMERICANO

2.10

CAFFELATTE

2.20

CAPPUCCINO

2.20

HOT CHOCOLATE

3.95

FLOATER COFFEE / LIQUEUR COFFEE

3.10 / 5.90

WELSH FLOATER COFFEE (made with Penderwyn whiskey)

6.90

If you or any of your party suffer from any form of food allergies or intolerances please inform us prior to placing your order and we will do our very best to accommodate, where possible, your specific dietary requirements.

Ingredient Key: (d) - contains dairy; (g) - contains gluten, wheat or lupins; (s) - contains soy; (v) - contains vinegar; (c) - contains celery