



# - JANUARY/FEBRUARY 2019 LUNCH MENU -

Available Tuesday to Saturday 12pm-3pm

## - LIGHT BITES & NIBBLES -

(v) Pot of mixed olives (g, v)	3
(v) Fresh baked bread & mixed olives, extra virgin olive oil & balsamic dip (g, v, su)	5
(v) Red onion & Goat's cheese straws, balsamic dip (g, d, v, su)	5
'Gambas' crevettes, garlic butter, fresh baked bread (g, d, cr)	7
(v) Bang bang tempura cauliflower florets, peanut dipping sauce, spring onion & chilli salad (g, d, n)	6
Homemade goat's curd, bacon jam, fennel crackers (g, d)	5

## - LUNCH MENU -

(v) Homemade Soup of the Day, fresh baked bread (g, d)	6
Red Lion Ale Battered Haddock, peas & bacon, green beans, tartare hollandaise, hand-cut chips (g, v, e)	14
Smoked Haddock & Leek Lasagne, black pudding crumble, poached egg, beurre noisette, parmesan (g, d)	13
Deconstructed Chicken, Ham & Leek Pie, carrots, greens, creamed potatoes or hand-cut chips (g, d)	14
Butchers Cumberland Sausage, creamed potatoes, glazed carrot, kale, bacon jam, rich jus (g, d, su)	14
4oz Sirloin Steak Rustic Baguette, mushrooms, onions, grain mustard mayo, salad, sea salted crisps (g, d)	15
Chicken, Bacon & Welsh Cheese Club Ciabatta, fresh seasonal salad, sea salted crisps (g, d)	13
6oz Welsh Rump Steak, mushroom fricassée, confit tomatoes, pea shoot salad, hand-cut chips (g, d, e)	14
(v) Grilled Halloumi, hand-cut chips or sauté, cherry tomatoes, mushroom fricassée, crisp onions (g, d)	14.5
(v) Blackened Leek, roasted cauliflower, crisp kale, celeriac purée, pine nuts, welsh cheese sauce (d, n)	13

## - SANDWICHES -

All served on brown or white bloomer bread with a side salad, red cabbage slaw & crisps (g, d). **Choose From:**

- ≠ Welsh Cheddar & Red Onion ≠ Grilled Chicken & Mayo ≠
- ≠ Roast Beef & Horseradish ≠ Tiger Prawn Marie Rose ≠

## - DESSERTS -

Apple & Rum Pannacotta, compressed apple mille-feuille, apple sorbet, Italian meringue (g, d, e)	6
Raspberry Cheesecake, lime fudge, white chocolate mousse, fermented mixed fruit compote (d)	6
Tiramisu, dark chocolate & coffee mousses, marsala gel, coffee sponge, mascarpone cream, lemon (g, d)	6
Textures of Rhubarb, rhubarb tart, crumble, yoghurt sorbet, rhubarb gel, fermented rhubarb (g, d)	6
Banana Parfait, banana cake, praline butter, peanut butter scotch sauce, pecan nut granola (g, d, n)	6
Selection of Welsh Ice Creams & Sorbets, please ask your server for our current selection (d)	5
Finest Welsh Cheese Selection, artisan crackers, quince chutney, frozen grapes, truffled honey (g, d, su)	8

*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) - dairy; (g) - gluten, wheat or lupins; (s) - soy; (v) - vinegar; (e) - celery; (cr) - crustacean; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard



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- SET LUNCH MENU -

Available Tuesday-Saturday 12:00pm-3:00pm

1 COURSE - £13

2 COURSES - £17

3 COURSES - £20

- TO START -

(v) Leek & Potato Velouté

Charcoal cheddar dumplings, crispy leeks, fresh baked bread (g, d)

(v) Salt Baked Beets

Homemade goat's curd, hazelnuts, cumin, parsley, mint, forced rhubarb, balsamic gel (d, n, su)

Smoked Haddock & Leek Lasagne

Black pudding crumble, poached egg, beurre noisette, parmesan (g, d, e)

24 Hour Slow Cooked Short Rib of Welsh Beef

Onion petals, confit mushroom, cherry tomatoes, garlic potatoes, french mustard, beef dripping dressing (g, d)

- MAIN COURSE -

Rarebit Crusted Cornish Haddock

Smoked bacon, green beans & kale, tartare hollandaise, anna potatoes (g, d, v)

Slow Cooked Brecon Belly Pork

Glazed carrots, kale, celeriac & yeast extract purée, pancetta potatoes (g, d)

Braised Shoulder of Welsh Lamb Cigar

Sweet potato mash, carrots, broccoli, sprouts, lamb jus (g, d)

(v) Roasted Squash

Celeriac purée, mushrooms, chestnuts, goat's cheese crumble, potato terrine, welsh cheese sauce (d, n)

- DESSERTS -

Raspberry Cheesecake

Lime fudge, white chocolate mousse, fermented mixed fruit compote (d)

Tiramisu

Dark chocolate & coffee mousses, marsala gel, coffee sponge, mascarpone cream, lemon (g, d)

Banana Parfait

Banana cake, praline butter, peanut butter scotch sauce, pecan nut granola (d, n)

Selection of Welsh Ice Creams & Sorbets

Please ask your server for our current selection (d)

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