

- MARCH/APRIL 2020 LUNCH MENU -

Available Tuesday to Saturday 12pm-2:45pm

- SMALL PLATES -

(vo) Perl Lâs Blue Cheese Arancini, pomodoro sauce, aged parmesan (g, d, su)	6.0
Salt & Pepper Squid, lemon mayonnaise (g, d, su)	6.0
Hot & Sour Chicken Wings, spring onions & chilli (g, d, su)	6.0
Beef Brisket Croquettes, Asian coleslaw (g, d)	6.0

- SHARING PLATES -

(v) Homemade Bread & Marinated Olives, extra virgin olive oil, balsamic glaze (g, d, v, su)	6.0
(v) Whole Baked Camembert, olives, garlic & rosemary, breads (g, d, su)	12.5
Selection Salamis, Cured Meats & Whole Baked Camembert (g, d, su) olives, extra virgin olive oil, balsamic glaze, chutney, rustic bread	18.0

- LIGHT LUNCH MENU -

(v) Bowl of Homemade Soup of the Day (g, d) fresh baked bread, welsh salted butter	6.0
Red Lion Fish Pie (d) salmon, cod & smoked haddock, buttered minted peas, charred carrots	15.0
Cajun Spiced Chicken Breast (d, su, e) roasted mediterranean vegetables & potatoes, mint & coriander mayonnaise.	16.0
(v) Tomato & Asparagus Pappardelle (d, g, n, e) fresh spinach, toasted pine nuts, Perl Lâs cheese	15.0
(v) Wheat Berry, Apple & Cranberry Salad (s, n, g) baked avocado, wilted spinach, roasted butternut squash, toasted seeds, soy, lime & chilli dressing	14.0

- SANDWICHES -

- HOT -

served with fresh seasonal salad, sea salted crisps

- COLD -

Welsh Pork Belly, Red Onion & Apple (g, d, e)	11.0	(v) Welsh Cheddar & Red Onion (g, d)	8.0
Cajun Chicken Club, welsh cheese, bacon, mayo (g, d, e)	11.0	Roast Welsh Beef & Horseradish (g, d, e)	8.0
4 oz Welsh Sirloin Steak, fried onions & mushrooms (g, d)	11.0	Roast Welsh Lamb & Mint (g, d)	8.0
(v) Roasted Mediterranean Vegetable & Halloumi (g, d)	11.0	Tuna, Lettuce & Cucumber (g, d, e)	8.0

- DESSERTS -

Passion Fruit Mille-Feuille Parfait (d, g) passion fruit syrup, coconut yoghurt	6.5
Rhubarb Treacle Tart (d, g) sauce anglaise, vanilla ice cream	6.5
White Chocolate & Raspberry Cheesecake (d, g) raspberry sorbet	6.5
Mocha Crème Brûlée (d, g) baked white chocolate chip cookie	6.5
Baked Pear Crumble (d, g) Earl Grey chocolate sauce, vanilla ice cream	6.5
Warm Dark Chocolate Tart (d, g) clotted cream	6.5
Selection of Welsh Ice Creams & Sorbets, please ask your server for our current selection (d, e)	5.5
Finest Welsh Cheese Selection, Perl Lâs, Perl Wen, Red Devil, Green Thunder, Black Bomber, homemade bara brith, artisan crackers, chutney, frozen grapes, celery, apple (g, d, su, c)	8.5

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.

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

- MARCH/APRIL 2020 -
- SET LUNCH MENU -
Available Tuesday-Saturday 12:00pm-3:00pm

1 COURSE - £16

2 COURSES - £20

3 COURSES - £24

- TO START -

(V) HOMEMADE SOUP OF THE DAY

rustic bread, salted welsh butter (g, d)

(V) SPICED CHICKPEA PATTIES

smoked corn salad, coconut curry sauce, lime yoghurt (g, d, n)

DUO OF CHICKEN LIVER & DUCK LIVER PARFAITS

orange butter, redcurrant curd, cornichon & shallot salad, rustic toasts (d, g, su)

SALT & PEPPER SQUID

lemon mayonnaise (d, g, su)

- MAINS -

PAN ROASTED BREAST OF FREE RANGE CHICKEN

broccoli, carrots & beans, herb roasted parmentier potatoes, white wine & mushroom velouté (d, su)

FILLET OF CORNISH HAKE

charred leeks & carrots, anna potatoes, rocket & parsley velouté, béarnaise butter (d, su)

6oz* WELSH SIRLOIN STEAK

roasted vine tomatoes, bone marrow butter, dauphinoise potatoes, thyme scented red wine & shallot jus (d, su)

(V) TRIO OF CRUMPET PIZZAS

tomato & basil; asparagus & avocado; mediterranean vegetable, tossed green salad, sweet potato fries (d, g)

- DESSERTS -

RHUBARB & TREACLE TART

sauce anglaise, vanilla ice cream (d, g)

PASSION FRUIT MILLE-FEUILLE PARFAIT

coconut yoghurt (d, g)

MOCHA CRÈME BRÛLÉE

white chocolate chip cookie (d, g)

SELECTION OF WELSH ICE CREAMS & SORBETS

please ask your server for our current selection (d)

* approximate uncooked weight

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.

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