



- SUNDAY LUNCH -

† 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 RARE ROASTED TOPSIDE OF LOCAL WELSH BEEF

RARE ROASTED LEG OF LOCAL WELSH LAMB

STUFFED ROASTED BREAST OF FREE RANGE CHICKEN

HOMEMADE VEGETARIAN OPTION (PLEASE ASK YOUR SERVER)

9.50

- or -

FRESH FISH OF THE DAY

Individually Priced

Full details are available on the menu on the day

- SUNDAY LUNCH DESSERTS -

Mulled Wine Poached Winter Fruits, sabayon glaze, liquorice ice cream, pikelets (g, d, e)	6
Bara Brith, banana & pecan nut bread & butter pudding, crème anglaise, vanilla ice cream (g, d, e, n)	6
Spiced Chocolate Cream, orange sorbet, clementine salad, caramel crisped rice, honeycomb (g, d, e)	6
Traditional Christmas Pudding, orange & ginger butter, brandy sauce (g, d, n)	6
Cranberry & Almond Trifle, frangipane sponge, cranberry compote, almond custard (g, d, n, e)	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

- TEAS & COFFEES -

Welsh Brew Tea	1.9
Speciality Teas (Organic Green Tea, Camomile, Earl Grey, Peppermint, English Breakfast)	2.1
Espresso / Double Espresso	1.5 / 2
Americano / Decaf Americano	2.5
Caffè Latte / Cappuccino (d)	3
Hot Chocolate, whipped cream, marshmallows (d)	4
Floater Coffee (d)	3.5
Liqueur Coffee (d)	6.5
Welsh Floater Coffee, with Penderyn whisky (d)	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; (c) - celery; (m) - molluscs; (n) - nuts/seeds