

Sunday Lunch

2 courses - £29.50 3 courses - £36.00

STARTERS

Cream of leek and potato soup
Mixed herb croutons, Welsh cheddar

Grilled goats' cheese and beetroot tart tatin Pickled onion, walnut and pear salad

Warm tartlet of Welsh rarebit Granny Smith apple salad, romesco sauce

Smoked haddock, mozzarella and chive fishcake Rocket and asparagus salad, tartar sauce

Chicken liver, brandy and thyme parfait Toasted sourdough, apple chutney

Trio of seared, smoked and beetroot cured salmon
Charlotte potato and watercress salad, hollandaise sauce, sauce vierge

MAINS

Roasted sirloin of Welsh beef Yorkshire pudding, red wine gravy

Roasted leg of Welsh lamb
Roast potatoes, parsnips, red wine gravy

Roasted home reared pork loin
Apple compote, roast potatoes, crackling

Cashew and cranberry nut roast Roast potatoes, vegetable gravy

All the above are served with a leek and cauliflower cheese, buttered Chantenay carrots, green beans, broad beans and peas

DESSERTS

Cawdor pavlova Chantilly cream, mixed berry compote, sorbet

Rum and raisin cheesecake Chocolate sauce. Malibu ice cream

Almond and pear frangipane Crème anglaise, pistachio ice cream

Sticky toffee pudding
Toffee sauce, salted caramel ice cream

Lemon posset

Meringue pieces, fresh strawberries, shortbread biscuit

Merlyn liquor crème brûlée Shortbread biscuit

Selection of finest Welsh cheeses with grapes and crackers £5.50 supplement

AFTER DINNER REFRESHMENTS

Selection of teas ~ from £3.20 Freshly ground coffee ~ from £3.50 Liqueur coffee ~ from £7.00

Digestifs (25ml) Port (50ml) Whisky (25ml) Courvoisier V.S ~ £4.30 A selection of Ports are Famous Grouse ~ £3.75 Remy Martin V.S.O.P ~ £4.95 available from £4.50 per glass Penderyn ~ £4.95 Hennessy V.S. ~ £5.00 Glenmorangie ~ £4.95 Hine Antique ~ £7.75 **Dessert Wine** Moscato d'asti ~ £7.95 Hennessy X.O.~ £18.50 Remy Martin X.O. ~ £24.50