

Sunday Lunch Menu

To start, choose from ...

Potted shrimp, salmon mousse, pesto bread
Soup of the day, handmade bread (v)
Chicken liver parfait, orange & elderberry jam & handmade bread
Linguine, fresh chilli, garlic, parmesan (v)
Charcuterie Plate, a selection of cured meats, pickled peppers & gherkins,
balsamic & oil with handmade bread

for the main course...

Celtic Pride roast beef, Yorkshire pudding & fresh horseradish
Celtic Pride roast loin of pork, burnt apple puree
Slow roasted shoulder of Welsh lamb, with mint jelly
Salmon en crouete, raisin & lemon butter, garlic spinach, hollandaise sauce
Asparagus mozzarella, tomato & mushroom strudel (v)
...all served with roast potatoes, seasonal veg & Chef's gravy

and to finish...

Rhubarb & ginger crumble, crème anglaise
Chocolate mousse, orange nut crumb, Chantilly cream
Lemon curd cheesecake, blackberry puree, soft meringues
Selection of Welsh cheese, crackers, homemade bread & chutney
Selection of ice-creams
Followed by freshly brewed coffee

David & Wendy are delighted to announce that they have a new Head Chef joining the team with Anwen, Paul has over 20 years experience in all aspects of catering, from banquets & weddings to fine dining, achieving a 2AA Rosette standard at his last position at The Porch House, Stow on the Wold. Paul trained under Jamie Wilkes of the Ritz London and has worked in numerous high end establishments across the UK, now he is bringing his passion for all things food back to his Welsh roots.

We hope that you enjoy your meal experience with us and we really look forward to showing you more of our changes over the coming month. Thank you very much for your custom & enjoy your Sunday Lunch

Food Allergies & Intolerances
Before ordering, please speak to our staff about your requirements

(v) Suitable for vegetarians

TIPS ARE AT YOUR DISCRETION AND ARE SHARED EQUALLY AMONGST THE STAFF, DIOLCH YN FAWR IAWN!