

MOTHERING SUNDAY LUNCH

TWO COURSES £25 THREE COURSES £29

TO START, CHOOSE FROM...

Leek, potato & wild garlic soup, seeded roll (V) (G)

Duck pastrami, apple crisp, spiced walnut, celery, parsley mayo, handmade bread (G)

Beetroot & gin cured salmon, pickled cucumber, lemon, peashoots, handmade bread (G)

Charcoal baked cheesecake, Welsh leek chutney, handmade bread (V)

Handmade bread, dipping balsamic & oils (V)

FOR THE MAIN COURSE...

Eynon's medium-rare roast sirloin of beef, Yorkshire pudding, horseradish (G)

Roast turkey, herb stuffing, sausage 'n' bacon (G)

Slow roast shoulder of Welsh lamb, mint sauce (G)

Meat free Sunday lunch, Yorkshire pudding, herb stuffing, vegetable jus (V) (G)

Pan fried bass, spinach, black pepper mash, saffron butter sauce (G)

Polenta, baby beetroot bon bon, pea & leek ragù, burnt onion puree (V)

all roasts served with roast potatoes, carrots, seasonal greens, cauliflower cheese & Chef's gravy

AND TO FINISH...

Blood orange panna cotta, dark chocolate ice cream, cardamom sweet cracker (V)

Peanut & salted caramel cheesecake, Chantilly cream, chocolate crisp (V)

Rhubarb & apple crumble, crème anglaise (V) (G)

Selection of Welsh cheese, crackers, handmade bread, chutney (V) (G)

Selection of local ice cream (V) (G)

MANSION HOUSE SUNDAY LUNCH PLATTER...

Our Sunday lunch platter consists of a portion of each of the three roast meats of the day, roasted potatoes, Yorkshire puddings, garden herb stuffing, confit carrots, cauliflower cheese, seasonal green vegetables & our Chef's own rich meat gravy

Add a starter or/and dessert for £4.50 per person per course

FOR TWO TO SHARE...£33.00

FOR FOUR TO SHARE...£66.00

SOMETHING EXTRA...

Serving of mashed potato £3.00

FOOD ALLERGIES & INTOLERANCES

Before ordering, please speak to our staff about your requirements

(V) vegetarian (G) gluten free diet *when supplemented with appropriate alternatives* – PLEASE SPECIFY
