

dinner

1800-2100 daily

starters

soup of the day v gf	4.95
tabbouleh v tzatziki pita bread v	5.95
smoked salmon mousse beetroot gravlax radish and cucumber pickle gf	6.95
goat's cheese and beetroot salad gf	5.95
prawn cocktail	6.95

mains

rump steak chips mushroom pink peppercorn sauce gf	14.95
herb roasted lamb rump moussaka greek salad gf	14.95
vegetable chilli v wild rice v garlic bread gf	9.95
fish and chips	10.95
jerk chicken supreme rice and peas sweet red pepper puree	11.95
beef burger cheese bacon chips	10.95
fish pie chips garden peas	12.95

sides

new potatoes v chips v bowl of seasonal vegetables v	2.95
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puddings

baked lemon and raspberry cheesecake raspberry coulis	4.95
fruit salad v ice cream or sorbet v gf	3.95
honeycomb ice cream lemon sorbet v vanilla ice cream gf	3.95
welsh cheese chutney oatcakes	5.95
petit fours	3.95

v = vegan / gf = gluten free/ all produce is welsh where possible and always free range / further gluten free

options available / ask for full list of allergens

t 01766 780 477 / www.branwenhotel.co.uk

sunday menu

12:30 – 15:00

starters

tomato and basil soup v
salmon mousse | beetroot gravlax | radish pickle
goat's cheese and beetroot salad

roasts

leg of lamb
sage and onion stuffed turkey breast
pomegranate nut roast v

sides

roast potatoes v | yorkshire pudding | carrot and parsnip v | leeks in cheese sauce
spring greens v | broccoli v

puddings

sticky toffee pudding | whisky sauce | ice cream
coconut and passionfruit panna cotta | raspberry coulis | shortbread
fruit salad v | vanilla ice cream

two courses	14.95
three courses	17.95

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