

dinner

starters	
sweet potato coconut and coriander soup v	4.95
charcuterie pickles bread oil	8.95
hummus v lemon roasted vegetables v pita v	6.95
smoked salmon mousse beetroot gravlax	5.95
goat's cheese and beetroot salad	4.95
mains	
rump steak chips mushroom peppercorn sauce	13.95
roasted cod petit ratatouille	10.95
vegetable curry v wild rice v mango pickle v	9.95
fish and chips	10.95
chicken supreme creamed mustard leeks	10.95
beef burger cheese bacon chips	10.95
sides	
new potatoes v chips v soya sesame broccoli v cumin roasted squash v	2.95
puddings	
sticky toffee penderyn sauce ice cream	4.95
fruit salad v ice cream or sorbet v	3.95
honeycomb ice cream raspberry sorbet v vanilla ice cream	3.95
welsh cheese chutney biscuits	5.95
petit fours	2.95

 $v = vegan \ / \ all \ produce \ is \ welsh \ where \ possible \ and \ always \ free \ range \ / \ gluten \ free \ options \ available \ / \ ask \ for \ full$ list of \ allergens



sunday menu

starters

sweet potato coconut and coriander soup v smoked salmon mousse | beetroot gravlax goat's cheese and beetroot salad

roasts

topside of beef apricot stuffed turkey breast nut roast v

sides

roast potatoes | yorkshire pudding | carrot and parsnip v | cabbage and leek v

puddings

sticky toffee | penderyn sauce | ice cream fruit salad v | ice cream honeycomb ice cream| raspberry sorbet v| vanilla ice cream

two courses 13.95 three courses 16.95

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