

SEASONAL Sunday Lunch

To Begin

(Optional extra course, supplement applies of £5.25)

Homemade Bread (V,G,D) Salted Welsh butter

Starters

Braised Ox Cheek (G,D,SD,Mu) Bone marrow, parsley salad

Cauliflower Terrine (V,E,D,Mu,N,SD) Curry cream, hazelnuts, red onion

Brown Crab Rarebit (Cr,D,E,Mu,G,SD) Brioche, pickled cucumber

Main Courses

All served with roast potatoes and seasonal vegetables

Aged Striploin of Welsh Beef (D,E,G,Mu,SD) Yorkshire pudding, bordelaise sauce

Pembrokeshire Turkey (SD) Pigs in blankets, sage and onion stuffing

Slow Roasted Pork Collar (Mu,SD,D) Cavolo Nero, Pommery mustard, Madeira jus

> **Baked Plaice** (F,D,SD) Capers, roasted chicory, anchovies

Braised Cabbage (V,D,SD,G) Jerusalem artichoke, roasted onion, red wine

Desserts

Rosemary Treacle Tart (V,G,D,E,SD,N) Chocolate ice cream

> **Tarte Tatin** (V,G,D,E) Vanilla ice cream

Christmas Pudding (V,G,D,E,SD) Brandy custard

Welsh Cheese Selection (V, D, Mu, G)

(Supplement of £5.00) Perl Las, Snowdonia Black Bomber and Gorwydd, served with biscuits and chutney

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.