

SUNDAY LUNCH MENU

Two courses - £30.00 per person Three courses - £34.00 per person

STARTERS

Leek and Pembrokeshire Potato Velouté (V,D,W)

Crispy leek, charred corn, parsley oil, focaccia

Chicken Parfait (E,D,W,SD)

Orange beetroot chutney, pickled carrot, brioche

Pant-Ys-Gawn Goat's Cheese Salad (V,D,SD)

Mixed leaves, redcurrants, beetroot, balsamic glaze

Garlic Penclawdd Cockles on Toast (M,W,SD,D)

Marinated cockle popcorn, lemon, tomato vodka sauce

MAIN COURSES

Slow Roasted Welsh Beef (W,E,D,SD)

Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, red wine jus

Roasted Pork Loin (W,E,D,SD)

Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, pork jus

Roasted Cod (F,M,SD,D)

Steamed mussels, saffron buttered potatoes, samphire, chorizo crumb, cream squce

Spinach Tortellini (V,W,D,SD)

Tortellini pasta, rich tomato and basil ragout, Gran Levante cheese

DESSERTS

Chocolate Torte (V,W,S,D,SD)

Toffee sauce, orange Chantilly cream

Rhubarb and Apple Crumble (V,W,O,D,E,SD)

Topped with crumble, blackberries, vanilla anglaise

Selection of Sorbets (V) and Ice Cream (V,D,S)

Two scoops of your choice, served with fresh berries
Please ask your waiter for today's flavours

V Plant-based ice cream available

Welsh Cheese Board (V,W,D,C)

£6.50 supplement

Caerphilly cheddar, Perl Las, Perl Wen and Pant-Ys-Gawn goats' cheese, with Welsh mead apple and honey chutney, Welsh crackers, grapes and celery

