

# SUNDAY LUNCH MENU

## STARTERS

### Carrot and Coriander Velouté (V,W,SD)

Pickled baby roots, basil oil, bread roll

#### **Chicken Liver Parfait** (E,D,W,SD)

Red onion marmalade, charred shallots, toasted brioche

#### Prawn Cocktail Salad (F,SD,Cr)

Iceberg lettuce, cucumber, Atlantic prawns, Marie Rose sauce, smoked paprika

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

Mixed leaves, redcurrants, asparagus, beetroot, balsamic glaze

# 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

#### Welsh Lamb (W,E,D,SD)

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

## **Wild Mushroom Plant-Based Risotto V**(∨)

White truffle oil, sautéed garlic mushrooms, basil oil

### Halen Môn Salted Pan Fried Hake (F,M,D,SD)

Asparagus, potato, shallots, red pepper sauce

## 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

