

# SUNDAY LUNCH MENU

Two courses - £34.00 per person Three courses - £38.00 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

