

# SUNDAY

12.00PM UNTIL 4.00PM

2 COURSES £18

3 COURSES £23

## START.

Soup of the day, Welsh butter and focaccia bread.

Old fashioned smoked salmon, pickled capers and cornichons served with a dill mayonnaise.

Duck and pistachio rillettes, red onion jam, toasted brioche served with dressed leaves.

Crispy coated cauliflower florets and baby gem lettuce served with a Japanese dipping sauce.

## MAIN.

All served with roasted potatoes, wilted greens, roasted carrots and cauliflower cheese, Yorkshire pudding, sage and onion seasoning and traditional gravy.

7hr cooked brisket of beef and Yorkshire pudding.

Chicken breast supreme and sage and onion seasoning.

Braised taffy pork belly and pork and apple sausage.

Butternut squash and spinach strudel and 5 bean stew with glazed Welsh goat's cheese.

## DESSERT.

Sticky toffee and walnut pudding, spiced rum butterscotch sauce with vanilla bean ice cream.

Cheesecake of the day. (Please ask team for details)

British summer Eton mess, vanilla cream, macerated strawberries with a strawberry liquor.

Chocolate and orange brownie, chocolate sauce with peanut butter ice cream.

Welsh cheese board, cheese crackers, onion jam with celery and grapes. (sup)



R