



Sunday Menu

Served from 12 noon until 8.00 pm

Artisan beer bread, smoked Llandyrnog butter & Halen Môn charcoal salt	3 ½
Marinated olives with cumin, lemon & garlic	4
Smoky paprika pork crackling	3 ½

Small plates

Duck liver parfait, honey & five spiced plum, black vinegar dressed leaves, duck fat crostini	6 ½
Cream of winter vegetable soup, herb & parmesan crostini (V)	5 ½
Ceiriog valley smoked salmon, horseradish, marinated cucumber & keta caviar	7 ½
Menai mussels cooked with cider, bacon & leek cream, beer bread	6
Salad of raw shaved beets, falafel, carrot hummus & pistachios (VG)	5 ½
Garlic sautéed mushrooms on toasted sour dough, watercress & salsa verde (VG)	8
Monmouthshire ham, garlic bruschetta, tomatoes & extra virgin olive oil	7

Sunday Roasts

Rhug Estate organic Angus beef (medium), Yorkshire pudding, horseradish sauce & red wine gravy	15
Roast leg of Home Farm Middle White pork, sage stuffing, crackling, pear sauce & cider gravy	14
Roasted free-range turkey, chipolata, sage stuffing, bread sauce & thyme gravy	14
Mushroom, spinach & nut roast, bread sauce, balsamic & onion jus (V – can be made VG on request)	14

Today's roasts are served with rosemary & garlic roast potatoes, bubble & squeak, cauliflower cheese & roasted root vegetables

Brunch

Smoked salmon & cream cheese bagel with dill pickles	9
Truffled mac n' cheese with celeriac & parmesan (V)	9 ½
Beer battered MSC certified cod, hand-cut chips, crushed peas & tartare sauce	13 ½
Menai mussels cooked in cider, leek & bacon cream with French fries	12 ½

Sides

Dressed green leaf salad Roasted root vegetables Cauliflower cheese	3 each
Hand-cut chips or French fries & aioli Rosemary & garlic roast potatoes Bubble & squeak Extra Yorkie 1 ½	

Puddings

Carrot & ginger cake, coconut frosting, mandarin sorbet & candied cashews (VG)	7
Apple & blackberry cobbler with homemade vanilla custard & milk ice cream	6 ½
Textures of chocolate, caramelized banana, dulce de leche & salted caramel	8
Vanilla ice cream & Jaunty Goat espresso shot	5 ½
Welsh cheese selection, Bara Brith, artisan crackers & quince paste (Perl wen, Cerwyn, Pant ys Gawn & Perl Las)	9 ½
Jaunty Goat Coffee & dark chocolate fudge	4

Prices are inclusive of government taxes. Gratuities may be given at your discretion and are shared with our entire team. Our dishes may contain allergens, please ask for advice and inform a member of our team of any allergies when ordering.

V – Vegetarian | VG – Vegan