



Sunday Menu

Served from 12 noon until 7.00 pm

Aperitifs

Kir Royale- Prosecco and Chambord	8
Hendricks & Elderflower Fever-tree tonic, ice & cucumber garnish	5.7

To Begin

Artisan beer bread, spring pesto or extra virgin olive oil & aged balsamic vinegar (V)	3.5
Marinated olives with cumin, lemon & garlic (VG)	4
Smoky paprika pork crackling	3.5

Small Plates

Broccoli soup, spring pesto & homemade bread (V)	5.5
Ham hock croquettes, mushy peas, mustard & gherkin mayonnaise	6.5
Trealy Farm smoked duck, apricot & orange puree & pistachio tapioca cracker	8
Crispy fried whitebait with lemon & tartare	5.5
Chargrilled broccoli, orange-miso dressing & sesame seeds (VG)	5.5
Caramelised onion & Pant Ys Gawn goats cheese puff pastry with balsamic dressed rocket (V)	6
Tandoori chicken, cucumber, mint & coriander salad, mango vinaigrette & pomegranate	6.5
Ceiriog valley smoked trout pate, horseradish mayonnaise, pickled cucumber & toasted beer bread	7

Main Courses

Rhug Estate organic Angus beef (pink), Yorkshire pudding & red wine gravy	15
Roast loin of pork, sage stuffing, smoked paprika crackling, apple sauce & cider gravy	14
Herb roasted free-range chicken breast, sage stuffing, bread sauce & red wine gravy	13.5
Roast leg of Rhosllannerchrugog mountain lamb (pink), mint sauce, rosemary & redcurrant gravy	14.5
Blue cheese glazed portobello mushroom, Yorkshire pudding & mushroom gravy (V)	10.5

Today's roasts are served with rosemary & garlic roast potatoes, seasonal green vegetables, cauliflower rarebit & root vegetable mash

Beer battered haddock & hand-cut chips, crushed peas, lemon & tartare sauce	13.5
Vegetable biryani, cauliflower pakora, pomegranate, coriander, papadams & mint chutney	11.5
Fillet of black bream, peperonata with white beans, kalamata olives & green pesto	16.5

Sides

Dressed rocket with olive oil & balsamic French fries or hand-cut chips & smoked aioli	3 each
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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