



## Lunch Menu

Served from 12 noon until 5pm, Monday to Saturday

### Light Lunch

Chefs soup of the day with homemade artisan beer bread (V)	5.50
Perl Las, rocket, fig & walnut salad, balsamic & olive oil (V)	6.95/11.50
Chicken Caesar salad with white anchovies	6.95/11.50
Open sandwiches on artisan beer bread	6.50 each
Rhug Estate beef, balsamic onions, horseradish & watercress	
Crushed avocado, courgette, mint & toasted sunflower seeds (VG)	
Trealy Farm salami, smoked aioli & rocket	
Croque Monsieur with Welsh Rarebit glaze	6.95 each
Welsh ham & Swiss cheese	
Mushroom, caramelised onions & Swiss cheese (V)	
Make it a Croque Madame with a fried hen's egg	+ 1
Add a bowl of Chef's soup of the day	+ 2.00
Add skinny fries & smoked aioli	+ 1.50

### Brunch

Eggs Benedict on English muffin with Welsh ham & hollandaise	7.50
Poached eggs on toast with crushed avocado & sriracha (V)	7.50
Three Eagles Breakfast	9.50
pork sausage, streaky bacon, confit tomato, garlic mushrooms & fried hen's egg	
Beer Battered Haddock	7.95/13.50
hand-cut chips, mushy peas, lemon & tartare	
Home Farm Pork & Red Wine Sausage	8.95
Champ mash, roast carrots, buttered peas, caramelised onion gravy	

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