



## Sample Sunday Roast Menu

Served from 12 Noon until 8.00pm

### While you wait

Kir Royale -	8.00
Prosecco and Chambord (black raspberry liqueur infused in aged cognac)	
Malfy Grapefruit G&T-	6.00
Malfy Grapefruit gin served with Mediterranean fever tree tonic	
Artisan beer bread, Jersey butter & Halen Môn charcoal salt	2.95
Marinated olives	3.95
Smoky paprika pork crackling	2.50
<b>All three</b>	<b>9.00</b>

### Small Plates *(designed to share - we recommend 2-3 small plates per couple)*

Mushroom & celeriac soup, chive crème fraiche, truffle oil, artisan bread & butter (V)	4.95
Ceiriog Valley smoked salmon, cider marinated apple, wasabi & lime	7.50
J.F.C - Japanese style fried chicken, tonkatsu & spring onion	6.95
Duck liver parfait, five spiced plum chutney, orange reduction, toasted brioche	6.95
Pant Ys Gawn goat cheese, beetroot carpaccio & toasted pumpkin seed salad, aged balsamic (V)	6.50
Trealy Farm venison carpaccio, truffled celeriac remoulade, hazelnuts & pine oil	7.95
Menai mussels in bacon, leek & cider cream, artisan beer bread	6.50

### Charcuterie

Venison carpaccio   Wild boar salami   Monmouthshire ham	4.95 each
Trealy Farm charcuterie board, olives, artisan bread, balsamic & olive oil	19.95

### Main Courses

Rhug Estate organic Angus beef (served pink), Yorkshire pudding and red wine gravy	15.00
Roast pork loin, sage stuffing croquette, smoky paprika crackling, cider gravy & apple sauce	14.00
Free-range chicken breast, sage stuffing croquette, bread sauce & red wine gravy	13.50
Blue cheese glazed mushroom, Yorkshire pudding & mushroom gravy (V)	12.00

*(Roasts are served with rosemary & garlic roasties, buttered cabbage with pancetta, cauliflower rarebit & root veg mash. Yorkshire puddings are available with all roasts - just ask!)*

Pan roasted cod fillet, chorizo, cannellini bean & tomato casserole, gremolata	16.95
Yellow vegetable & almond curry, apple sambal & cardamom rice (VG)	10.75
Stanley Jones' butchers rib-eye steak (8 oz), confit tomatoes, hand-cut chips & smoked aioli	21.95
J.F.C burger on sourdough bun, lettuce, mayo, skinny fries & tonkatsu sauce	12.50

### Sides & Sauces

Caesar gem salad   Balsamic dressed rocket   Hand-cut chips or skinny fries	3.00
Loaded upgrade: Truffle Oil & Parmesan   Smoked aioli & bacon   Blue cheese & spring onion	+1.50 each

Prices are inclusive of government taxes. Gratuities may be given at your discretion and are shared with our entire team.

V - Vegetarian | VG - Vegan