

- APERITIFS & RECOMMENDED WINES -

THE BLOODY MARI	8.5
Brecon V vodka spiced tomato cocktail Worcestershire sauce celery	
1+1=3 CAVA BRUT (Penedès Spain)	9.0
clean & fruity on the nose. Lively, tasteful & elegant well bodied with fine & delicate natural bubbles.	
WHISPERING ANGEL (Provence France)	11.0
dark fruit notes with some black pepper & lovely savoury bay-leaf character to balance out the supple fruit.	
LES VIGNOBLES FONCALIEU CÔTES DU RHÔNE RESERVE DE L'ABBÉ (Rhône France)	175ml 9.3
spicy blackcurrant & strawberry fruit with a rich, balanced flavour delivering a supple, fruity young quaffing wine.	
QUINTA DE GOMARIZ VINHO VERDE DOC (Vale do Ave Portugal)	175ml 10.5
a carbon neutral wine transported by sail powered schooner. Fresh, floral with citrus aromas. Great acidity & fruit	

- SUNDAY LUNCH STARTERS -

(v) SPICED CARROT SOUP (d, g)	10.0
carrot purée onions & cress croûte	
HAM TERRINE (su, s, g, m)	12.0
pickled vegetables miso gel Thai basil sourdough	
POPCORN SHRIMP (g, e, cr, su)	11.0
seaweed fennel smoked chilli aioli fried capers charred lime	
SMOKED TROUT (f, e, d, g, c)	12.5
horseradish celeriac remoulade beetroot crispy cucumber dill	

- SUNDAY LUNCH MAIN COURSE -

12 HOUR SLOW ROASTED TOPSIDE OF BEEF (Served Rare) (d, g)	23.0
seasonal vegetables welsh cheesy cauliflower homemade Yorkshire pudding rich pan gravy	
12 HOUR SLOW ROASTED LEG OF LAMB (d, g)	24.5
seasonal vegetables welsh cheesy cauliflower homemade Yorkshire pudding rich pan gravy	
STUFFED ROLLED LOIN OF PORK (d, g)	21.0
crispy crackling seasonal vegetables welsh cheesy cauliflower homemade Yorkshire pudding rich pan gravy	
ROASTED BREAST OF PEMBROKESHIRE TURKEY (d, g, n)	22.0
seasonal vegetables welsh cheesy cauliflower pigs in blankets rich pan gravy	
FRESH FISH OF THE DAY (d, g) Please ask your server for today's option	28.0
(v) HOMEMADE VEGETARIAN OPTION (d, g) Please ask your server for today's dish	19.5

- SUNDAY LUNCH DESSERTS -

APPLE CRUMBLE (d, g)	12.5
tonka bean cream	
CRÈME BRÛLÉE (g, e, d)	12.0
shortbread	
STICKY TOFFEE PUDDING (d)	12.0
butterscotch sauce vanilla ice cream	
CHOCOLATE CRÉMEUX (d, n, e)	12.5
coffee mousse pistachio mascarpone pistachio & white chocolate crumb	
SELECTION OF WELSH ICE CREAMS & SORBETS (d, e)	8.0
please ask your server for our current selection	
ARTISAN WELSH CHEESES (g, d, su)	17.0
bara brith artisan crackers chutney quince membrillo	

Ingredient Key: (d) - dairy; (g) - gluten, wheat or lupins; (s) - soy; (v) - vinegar; (c) - celery; (cr) - crustacean; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

If you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.