

# Sunday



# Lunch

## Nibbles

Homemade rustic breads, whipped butter, balsamic vinegar, olive oil £3 v

Marinated olives £4 v

Halloumi chips, beetroot ketchup £4 v

Puffed pig's skin, granny smith purée £3

Crab & chilli arancini, lime & coriander mayonnaise £5

## Starters

Seared king scallops with crispy crab cake, avocado & lemon puree, Thai coconut volute £11

Chef's soup, homemade focaccia and whipped butter £5 v

Potted welsh blue cheese with apple & fig chutney, port jelly and toasted sourdough £6 v

Black pudding potato cake with poached local free-range egg, creamed savoy cabbage and tarragon £5

Home smoked duck breast with beetroot, welsh goats cheese panna cotta, maple syrup £7

## Light bites

Mussels poached in a cider, garlic & leek sauce finished with parsley and dipping bread sm£7/lg£11

Pulled teriyaki beef short rib spring roll with warm sesame noddle salad and oriental dressing £9

Welsh rarebit on sourdough toast with poached local free-range eggs, guacamole, home dried tomatoes and watercress £8 v

Home-made ricotta & spinach cannelloni with roasted tomato sauce and house salad £9 v

## Mains

24hr Brisket of local beef, duck fat roasted potatoes, Yorkshire pudding, real gravy and seasonal vegetables £12

Traditional nut roast with dauphinoise potatoes, Yorkshire pudding, seasonal vegetables stuffing and cider sauce £10 v

Roast leg of lamb with apricot & thyme stuffing, real gravy and seasonal vegetables £12

Welsh beer battered cod fillet with twice cooked chips, garden peas, tartare sauce and lemon £12

Steamed wild mushroom & thyme suet pudding with baked mashed potato, seasonal vegetables and port sauce £11 v

Plas yn dre steak burger topped with local bacon, mature welsh cheddar, and red onion marmalade served with coleslaw and twice cooked chips £12

Moroccan spiced butternut squash, butter bean tagine and lemon & herb cous-cous with a red onion & pomegranate salad £11 v

Pan roast chicken breast with chicken leg and parsley dumplings, roasted carrots, tender stem broccoli, crispy skin and jus £14

## Steaks

All our beef is locally sourced and served with baked tomato, twice cooked chips, field mushroom and watercress.

10oz sirloin £18

8oz flat iron (best served pink) £12

10oz ribeye £18

Add sauce: Dianne £2, Peppercorn £2, Blue cheese £3

## Sides

Twice cooked chips £3 v, skin on fries £3 v, seasonal vegetables £3 v, garlic ciabatta £4 v, house salad £3 v