

# SUNDAY LUNCH

*2 Courses £26 3 Courses £32 (+£5 supplement for rump)*

## TO START

House Soup served with a Crusty Bread Roll & Welsh Butter (VGA)

Smoked Salmon with Celeriac Remoulade, Lemon & Sourdough Croutons (GFA)

Duck Bonbons tossed in a Hoisin Sauce served with Asian Slaw

Smoked Haddock Fishcake served with Lemon Butter Dressing & Wilted Spinach (GFA)

Pressed Ham Terrine served with Mustard Emulsion, Sourdough & Red Onion Chutney (GFA)

Cauliflower Tempura with Sweet Chilli & Rocket (VE)

## MAINS

Pan-Roasted Chicken £20

Topside of Beef £20

Belly Pork £20

All are served with Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding, Sage Stuffing, Pan Juice Gravy

Mushroom & Chestnut Wellington, Seasonal Vegetables, Roast Potatoes & Gravy £20 (VE)

Cae Môr Fish & Chips served with Mushy Peas, Tartar Sauce, & a Slice of Lemon (GFA) £18

Sun-dried Tomato & Broccoli Penne Pasta with Basil Oil & Lemon Crumb (VE) (GFA) £20

8oz Rump served with Triple-Cooked Chips, a Grilled Shallot, Field Mushroom & Vine Cherry Tomatoes £28

## DESSERTS

Eton Mess served with Chantilly Cream, Summer Berries & Raspberry Ripple Ice Cream (GF)

Sticky Toffee Pudding served with Butterscotch & Vanilla Ice Cream (GFA)

Strawberry Cheesecake served with Fresh Strawberries, Caramelised White Chocolate, & Strawberry Sorbet

Lemon & Almond Tart served with Toasted Almonds, Blueberry Gel, & Blueberry Sorbet (VE)(GFA)

Parisellas Ice Cream - Choose from: Strawberry, Chocolate, Vanilla, Raspberry Ripple or White Chocolate (GFA)(VGA)

Dark Chocolate Brownie served with White Chocolate Sauce & White Chocolate Ice Cream

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*V – Vegetarian, GF – Gluten Free, GFA – Gluten Free Available, VE – Vegan,  
VGA – Vegan Available, DF – Dairy Free, DFA – Dairy Free Available*

*Steaks are weighed raw & not cooked. Please inform a member of staff of any allergies prior to placing your order*