



SUNDAY MENU

2 COURSES - £26
3 COURSES - £32

STARTERS

- Soup of the Day
Served with bread and Welsh butter (VGA)(GFA)
- Terrine
Accompanied by a seasonal chutney, peppery rocket, and toasted sourdough (GFA)
- Beetroot Falafel
Resting on creamy hummus, finished with a drizzle of olive oil (VGN)(GF)
- Sourdough
With olive oil, balsamic, and Welsh butter (GFA)(DFA)
- Crisp Duck Bon Bons
With Asian salad, sweet chilli, hoisin glaze, and spring onions. (DFA)
- Fish Cakes
Served with pea purée, tartare, and a lemon wedge (GF)(DF)
- Roasted Courgette
Topped with basil and toasted pine nuts (GF)(DFA)

MAINS

- Roast of the Day (GFA)
With all the Traditional Trimmings, mixed Vegetables and rich gravy, roast carrot, stem broccoli, red cabbage, roast potato, Yorkshire pudding, and gravy. £20
- Mushroom & Chestnut Wellington (VGA)(V)
Served with roast carrot, stem broccoli, red cabbage, roast potato, Yorkshire pudding, and vegetarian gravy. £20
- Cae Mor Beer-Battered Fish & Chips (GFA)
With triple cooked chips, mushy peas, lemon wedge, and traditional tartare sauce
- Beef Burger
With BBQ sauce, cheddar, tomato, little gem, fries, slaw, and a brioche bun
- Chicken Burger
Topped with Cajun mayo, cheddar, tomato, little gem, fries, slaw, and brioche bun
- Smoked Salmon (GF)(DF)
With new potatoes, green beans, tomato, rocket, olives, and a herb vinaigrette
- Chicken Breast (GF)
Served with stem broccoli, fondant potato, and a tarragon cream sauce
- Courgette & Garden Pea Risotto (GF)(DFA)
Finished with basil oil
- Vegan Buttermilk Quorn Burger (VGN)
With Cajun mayo, tomato, little gem, slaw, fries, and a brioche bun
- Seared Fillet of Seabass
Presented with pea and courgette risotto, finished with basil oil
- Rump Steak
With triple-cooked chips, roasted tomato, roasted shallot

DESSERT

- Sticky Toffee Pudding (GF)
Toffee sauce, and honeycomb
- Caramel Brownie (VGN)(GF)
Served with black cherries
- Welsh Cheddar Cheese
With grapes, crackers, chutney, and Welsh butter
- Set Coconut Mousse
Accompanied by mango gel and pineapple salsa
- Parisella's Ice Cream
Two scoops of your choice:
Vanilla, Strawberry, Chocolate
- Summer Mess
Meringue with berries and Chantilly cream
- 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



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