



Sunday Lunch

Starter

Soup of the day ✓

Chicken liver & foie gras brûlée - Popcorn brioche and quince

Duo of melon and Parma ham - Rose pearls, PX caramel

Cae Court prawn cocktail - Atlantic prawns, Marie Rose sauce, tomato, cucumber

Main

Trio of beef - Cheek, shin and fillet, seasonal vegetables and Yorkshire pudding and gravy

Slow cooked lamb rump - Minted pea croquette, seasonal vegetables and rich jus gras

Pan roast fillet of hake - Vanilla beurre blanc, fine beans, asparagus, samphire, tomato

Red onion and Perl wen tart - Asparagus, shoe string vegetables, PX caramel ✓

Dessert

Baked lemon cheesecake - Raspberry and buttermilk

Treacle tart - Rhubarb and tonka bean

White chocolate parfait - Pineapple & rum

French and Welsh cheese selection

2 courses £19.95

3 courses £24.95

Separate children's menu for under 12's available

Please inform a member of staff should you have any dietary requirements or food allergies, in order for us to advise and accommodate you.

Please Note: As we strive to always use seasonal produce of the highest quality, we reserve the right to change menu choices at any time.

All prices are inclusive of VAT