



THE EAVES

RESTAURANT

Sunday Lunch

Starter

Roast butternut squash soup ✓

Curry oil, spiced popcorn, Cep chantilly

Duo of melon and Parma ham

Cantaloupe and watermelon, parma ham, rose pearls and px caramel

Pork bon bons

Vanilla spiced parsnip purée, marinated prunes in PX syrup

Prawn and apple cocktail

Traditional family favourite with baby gems, yuzu pearls, marinated tomatoes

Main

Trio of short horn beef and gravy

Cheek, shin and fillet, seasonal vegetables and Yorkshire pudding

New season Welsh lamb

Shoulder of Welsh lamb, seasonal vegetables, mint and anchovy croquette, Madeira jus

Coq au cidre

Slow cooked chicken leg, smoked sweet cured bacon, shallots and field mushrooms, black dragon cider sauce

Salmon with roasted baby fennel

Tarragon and tomato dressing, crushed new potatoes

Roasted vegetable tagine ✓

Aromatic cous cous, mint yoghurt and beetroot hummus

Dessert

Vanilla cheesecake mousse

Poached rhubarb, sloe gin jelly

Chocolate delice

Pistachio ice cream, popping candy, raspberry and thyme

Selection of 3 fine Welsh cheese and biscuits

Selection of ice cream

2 courses £18.95

3 courses £23.95

Children (12 & under) - £14.00

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.