



THE EAVES

RESTAURANT

Sunday Lunch

Starter

Leek and watercress vichyssoise ✓

Crushed Jersey Royals and onsen egg

Duo of melon and Parma ham

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

Chicken liver brûlée

Bara brith mamgu, quince jelly

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, summer 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

Carrot and champagne risotto ✓

Summer vegetables, parmesan crisps, chive oil

Dessert

Iced berry parfait

Honey panna cotta, rhubarb and gin sponge

Chocolate brownie

Salted peanut caramel, marshmallow

Selection of 3 fine Welsh cheese and biscuits

Selection of ice cream

2 courses £17.95 3 courses £23.95

Children (under 12) - £12.00

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