



# THE EAVES

RESTAURANT

## Sunday Lunch

Winter 2018

### Starter

**Jerusalem artichoke soup**   
White truffle oil, artichoke crisps

**Chilli salted squid**  
Yuzu lemon, mayonnaise and coriander

**Cae Court prawn cocktail**  
North Atlantic prawns, baby gems, marinated tomato, cucumber spaghetti

**Pork and apple rillettes**  
Sour dough sage crumb, celeriac and apple purée

### 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

**Butternut squash and pea risotto**   
White truffle oil, walnut brittle, salt cured mushrooms, Sherry caramel

**Lemon and peppered crumbed fillet of plaice**  
Pomme frites, crushed peas, marinated tomato tartar purée

### Dessert

**Chocolate and praline delice**  
Salted caramel, ice cream

**Duck egg custard tart**  
Confit cherries and clotted cream

**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

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.

All prices are inclusive of VAT