



## Sample Sunday Lunch Menu

Main course - £20.50    Two courses - £24.50  
Three courses - £28.50

Children under 6 years - half price main course only for today's choices

BAR NIBBLES TO START £6.00 extra

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Black Pudding & Fruit Chutney

Bread & Olives

Filo Prawns with Plum Dipping Sauce

### STARTERS

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Roasted Tomato, Paprika & Red Lentil Soup

Beetroot Marinated Smoked Salmon, Served with Golden Beetroot & Whipped Goats Cheese

Pressing of Rare Breed & Smoked Pork, Welsh Lamb, Pistachios & Prunes, Served with Fruit Chutney

All served with Warm Bread and Netherend Butter  
(Bread may contain Walnuts)

### TODAY'S CHOICES

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Roast Sirloin of Welsh Beef, Served with Eif's Yorkshire Pudding and Roast Gravy

Marinated Welsh Lamb Rump, Served with Garnish of Pearl Barley, Lamb Stock & Leeks, Bury  
Black Pudding, Eif's Yorkshire Pudding & Roast Gravy

Grilled Salmon, Served with Samphire, Sun-Dried Cherry Tomatoes & Smoked Broccoli Puree

Halloumi and Mushrooms on Toast, Served with Braised Peas, Leeks & Lettuce

All of today's choices are served with a choice of Roast or Mashed Potatoes  
and Roasted Parsnips & Carrots and Cauliflower Cheese

## THE HAND CLASSICS

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8 Hour Braised Pork Cheeks, Served with Italian Sausage, Blue Cheese Mash and Samphire

Mushroom & Halloumi Burger, Served in a Brioche Bun with Chips

14 Hour Braised Beef & Ale Pie, Served with Braised Onion & Red Wine Gravy, Braised & Spiced White Cabbage & a Choice of Chips or Mash

Roasted & Shredded Chicken & Ham Pie, Served with a Leek & Wholegrain Mustard Sauce, Braised & Spiced White Cabbage & a Choice of Chips or Mash

Cheshire Cat Ale-Battered Fresh Haddock Fillet, Chips & Peas, Served with Eleri's Tartare Sauce

Extra Portion of Chips, Vegetables or Salad  
£3.50

## HOME MADE PUDDINGS

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Baileys & Brown Sugar Panna Cotta, Served with Honeycomb Ice-Cream

Sticky Ale Cake, Served with Vanilla Pod Ice-Cream

Orange & Almond Sponge, Served with Rum & Raisin Ice-Cream

Selection of Welsh Cheese & Biscuits Served with Quince Jelly & Celery  
(£8.00 supplement)

Selection of Ice Creams : Honeycomb, Vanilla Pod or Rum & Raisin  
or Blackcurrant Sorbet

£2.50 a scoop

Our Tipping Policy: Any tips you care to give are much appreciated. It's divided amongst all the staff proportional to the number of hours they work rather than seniority – that way the people behind the scenes, such as the young kitchen porters, get their fair share too!

If you have any allergies, please inform a member of staff when ordering.  
Full allergen information is available on request.  
Genetically Modified Oil is used in some dishes.

Head Chef - Grant Mulholland | Second Chef Eifion Edwards

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