



Sunday Lunch Menu - Sample

two course £14

three course £16

served from midday

Starters

chicken liver, orange & brandy parfait, granary crostini
breast of Glasfryn mallard, orange & pine nut salad
pressed pork, chorizo & smoked bacon terrine
fanned galia melon, berry compote
soup of the day

Main Course

roast topside of organic Rhug Estate beef, Yorkshire pudding
roast loin of pork, sage & onion stuffing, apple sauce
baked fillet of salmon, creamy cabbage & bacon
fillet of seabass, wilted spinach & lemon cream sauce
(v) Mushroom & spinach risotto

Homemade Sweets

chocolate & orange sponge, chocolate sauce
bara brith & butter pudding
vanilla pod panacotta, blueberry & honey compote
passionfruit posset, vanilla shortbread
chef's dessert of the day

Please inform your server regarding any allergen or intolerance