

1 course £18.50

2 course £22.50

3 course £26.50



Sul y Mamau - Mothers Day

19.3.23

Starters

Prawn cocktail topped with Severn Valley smoked salmon

Chicken liver, orange & brandy parfait, red onion marmalade, crostini thins

Naturally smoked haddock and leek fish cake, mixed leaves, Welsh Rarebit mayonnaise

Pan fried button mushrooms, garlic, white wine and cream, on toasted sour dough with spinach

Carrot, ginger & coriander soup

Main Course

Roast topside of O.E Metcalfe beef, Yorkshire pudding

Breast of chicken stuffed with garlic & herb mousse, creamy caraway cabbage, dauphinoise potato

Fillet of hake on ratatouille, vegetable cous cous, balsamic glaze

Slow cooked belly pork with sage & onion stuffing, Bramley apple sauce

(v) Root vegetable & lentil Wellington, baby new potatoes, tomato, and red pepper sauce

Dessert

Mixed berry bavarois

Rich chocolate brownie, honeycomb & vanilla pod ice cream

Raspberry & lemon tiramisu

Bara Brith & butter pudding, orange curd, clotted cream ice cream

Treacle tart, salted caramel ice cream

FOOD ALLERGIES & INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please scan QR code for full allergen and ingredient information

