

SUNDAY

12pm - 9pm

FOR THE TABLE

Balsamic Onions <small>VE GF</small>	3.95
Mixed Olives <small>VE GF</small>	3.95
Selection of Handmade Breads, Welsh Butter	4.95
Roasted Pepper and Chilli Hummus <small>VE GF</small> crispy chickpeas, toasted sesame	5.95

TO FOLLOW

Roast Topside of Beef	18.95
Pan Roasted Chicken Supreme	18.95
Rump of Lamb served pink garlic and herb roast potatoes, carrot and swede mash, fresh market greens, maple-roasted parsnips, crisp Yorkshire pudding, beef jus <small>GFA</small>	24.95

TO START

Soup of the Day <small>VE GFA</small> rosemary and thyme focaccia	6.95
Chinese Char Siu Pork pickled chillies, spring onion, char siu sauce	8.95
Chicken Liver and Brandy Pâté red onion marmalade, sourdough	8.95
Crispy Tempura Cauliflower Wings parsley emulsion	8.95

Hand-Battered Haddock Fillet	20.95
hand-cut chunky chips, Chinese curry sauce, minted mushy peas, lemon	

Marinated Harissa Cauliflower Steak <small>VE GF</small> roasted lemon and chilli chickpeas, basil velouté, pomegranate	17.95
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TO FINISH

SIDE ORDERS

House-Seasoned Fries <small>VE GF</small>	3.95
Hand-Cut House-Seasoned Chips <small>VE GF</small>	4.95
Haloumi Fries <small>GF</small>	5.95
Garlic Ciabatta	4.95
Garlic Ciabatta with Cheese	6.45
Rocket, Baby Gem and Parmesan Salad	3.95

Selection of Snowdonia Cheeses	10.95
crackers, grapes, apple, onion chutney	

Biscoff Cheesecake	8.95
Biscoff crumb, honeycomb ice cream	

Selection of Ice Creams and Sorbets <small>VEA</small> chocolate shards	5.95
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Apple and Raspberry Crumble Tart <small>VE GF</small> Raspberry sorbet	7.95
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Warm Chocolate Brownie burnt white chocolate, white chocolate ice cream	7.95
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