

# Sunday lunch



TWO COURSE £25 | THREE COURSE £30

## Starters

SOUP OF THE DAY  
Served with freshly baked bread

HAM HOCK TERRINE  
Piccalilli, toasted sourdough

SALMON FISH CAKE  
Tartare sauce, dressed salad

GRILLED GOATS CHEESE  
Roasted & pickled beetroot,  
dressed rocket

## Mains

ROAST TOPSIDE OF BEEF  
Served medium rare

12 HOUR BRAISED LAMB SHOULDER

ROAST PORK BELLY

MIXED NUT ROAST

All roasts served with roast and mashed potatoes, Yorkshire pudding,  
buttered cabbage, carrots, parsnips, cauliflower & broccoli cheese, real gravy

CELTIC PRIDE BEEF BURGER  
Glazed brioche bun, tomato relish, hafod cheddar, gem lettuce, pickle, skinny fries

SPICED LENTIL BURGER  
Glazed brioche bun, tomato relish, hafod cheddar, gem lettuce, pickle, skinny fries

BEER BATTERED COD  
Triple cooked chips, crushed peas, chip shop curry ketchup, tartare sauce, lemon

## Desserts

APPLE & RASPBERRY CRUMBLE  
Vanilla ice cream

STICKY TOFFEE PUDDING  
Toffee sauce, clotted cream ice cream

BREAD & BUTTER PUDDING

SELECTION OF ICE CREAMS & SORBETS

WELSH CHEESEBOARD  
Perl Wen, Perl Las, Gorwydd,  
house chutney, biscuits