



SUNDAY LUNCH MENU 23rd May 2021

Wild Garlic, leek & Potato Soup – Crème Fraiche & Garlic Baked Croutons
Ham Hock & Pickled Carrot Terrine – Sweet Pickle Carrots, Bread Wafers
Wild Mushrooms Crostini – Creamy Garlic Wild Garlic, Toasted Bread
Salt & Pepper Crispy Squid – Chorizo, Roasted Pepper & Tomato Cassoulet
Crunchy Buttermilk Chicken – Chive Sour Cream, Primrose Farm Dressed Salad

Traditional Roast Beef
Grilled Cured Loin of Pork
Roasted Leg of Lamb
Grilled Cod Fillet – Topped with Welsh Rarebit, Plum Tomato & Red Onion,
Crusty Bread
Butternut Squash & Sage Tortellini – Wild Garlic Pesto & Cream Sauce

All Served with a Selection of Seasonal Vegetables, Roast Potatoes & Yorkshire Pudding

Dessert wine

125ml Hermanos Torrontes, Argentina 2016 4.50

To finish

Sugar Glazed Crème Brulee

Sticky Toffee Pudding – Butterscotch Sauce, Thick Welsh Cream

Chocolate Brownie – Raspberry Ice Cream

Llanfaes Dairy Ice Cream -Raspberry, Chocolate and Blackcurrant & Apple Crumble

Perl Las & Caerphilly Cheeseboard – Grapes, Crackers, Quince Jelly

Fresh Brewed coffee with truffles 3.50

1 course £16.00 | 2 courses £19.50 | 3 course £23.50

Childs course £7.95 – 10 years & under (includes 1 scoop of ice cream for dessert)