

SUNDAY LUNCH MENU

from Field to Fork

Penllyn Estate Farm supplies Forage with as much high-quality produce as possible, including grass-fed Aberdeen Angus Beef, Welsh Lamb, Welsh Pork, free-range eggs, rapeseed oil and honey.

Starters

Soup of the Day 9

*Served with Sourdough Croutons, Bread and Shirgar Welsh Butter
Soup Of The Day V*

Roasted Estate Pumpkin 9 V VG*

Whipped Goat's Cheese, Pumpkin Seed Pesto, Hot Honey, Toasted Seeds, Pickled Blackberry

Hog Roast Scotch Egg 10

Brown Sauce, Apple and Cider Compote

Pan Fried Scallops 16

Roasted Cauliflower Purée, Black Pudding Crumb, Bacon Bits, Cider Butter Sauce

Mains

Roast Penllyn Estate Topside of Beef 24.50

Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Horseradish Sauce, Red Wine Gravy

Roasted Leg of Lamb 24

Roast Potatoes, Mint Sauce, Seasonal Vegetables, Red Wine Gravy

Roasted Loin of Pork 23.50

Sage and Onion Stuffing, Roast Potatoes, Seasonal Vegetables, Red Wine Gravy, Apple Compote

Wild Sea Bass 27

Buttered Cavolo Nero, Crushed New Potatoes, Fennel Purée, Welsh Cider Beurre Blanc

Butternut, Kale and Apricot Roast (V) 19.95

Cranberry Sauce, Roast Carrots and Parsnips, Seasonal Vegetables, Vegetable Gravy

Desserts

Mulled Wine Poached Pear 9

Tonka Bean Crème Fraiche, Pistachio Crumb

Black Treacle Sticky Toffee Pudding 9

Butterscotch Sauce, Vanilla Ice Cream

White Chocolate Crème Brûlée 9

Chocolate Sablé, Berry Compote

Trio of Ice Cream & Sorbets 8

Please ask your server for our current selection

We source fresh, Welsh ingredients directly from Penllyn Estate & other local suppliers wherever possible in our dishes

Please inform a member of staff of any dietary requirements.

We do our utmost to accommodate dietary requirements but do use all allergens in our kitchen so cannot 100% guarantee no cross-contamination.