

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 (V) 9

Sourdough, Welsh Shrigar Butter

Oyster Mushrooms Buffalo Wings (V) 9.50

Dylan's Gochujang, Toasted Sesame, Hot Honey

Welsh Dragon Scotch Egg 9.50

Brown Sauce

Estate Honey Mustard Pulled Pork & Snowdonia Black Bomber Bon Bons 9.50

Truffle Aioli, Crispy Kale

Mains

Roast Penllyn Estate Topside of Beef 24.50

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

Roasted Lamb 24.50

Roast Potatoes, Seasonal Vegetables, Red Wine Gravy

Roasted Loin of Pork 23.50

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

Roasted Chicken 23

Roast Chicken, Stuffing, Honey Glazed Carrots and Parsnips, seasonal vegetables Roast potatoes,

Butty Bach Battered Fish & Chips 21

Cod, Mint Pea Puree, House Tartare Sauce, Grilled Lemon

Butternut, Kale and Apricot roast (V) 19.95

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

Desserts

Sticky Toffee Pudding 8.50

Salted Caramel Sauce, Vanilla Ice Cream

Lemongrass Pannacotta 8.50

Apple Tarte Tatin 8.50

Honeycomb Ice Cream,

**A selection of ice cream and sorbets
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.