

Sunday Lunch @ Crug Glas

Nibbles

Locally baked Bread and butter. £2 per person

Starters

Soup of the Day v/GF

Salt and Pepper Squid, Lemon mayonnaise

Chicken Liver Parfait, chilli jam GF

Smoked Salmon, Prawn Cocktail GF

Creamy Wild Mushrooms on Garlic Toast v/GFO

Mains

Roast Rump of Crug-Glas Beef with Yorkshire pudding GF

Confit of Duck Leg, plum and port sauce GF

Duo of Lamb; chump and rolled shoulder, red wine and mint gravy GF

Seabass fillet, on roasted red peppers, tomatoes, and pesto GF

Spiced Vegetable En Croute v

All served with Garlic Potatoes, Roast Potatoes and Seasonal Vegetables

Desserts

Sticky Toffee Pudding, vanilla ice cream GF

Apple Strudel, fresh cream

Affogato, with a selection of homemade chocolates GF

Strawberry Cheesecake

Welsh Cheese Selection + £4

£35 for three courses

£30 for two courses

All our meals are homemade and cooked to order. If you have any **allergens** or would like any **advice** on the food we serve, please ask. We are happy to provide any information needed.

VG – Vegan // GF – Gluten Free // V – Vegetarian // O – Option