



SAMPLE SUNDAY MENU

whilst some favourites remain, our Sunday menu changes each week to offer fresh & seasonal dishes

S N A C K S

MARINATED OLIVES (ve, gf) / 4

GARLIC & HERB FOCACCIA (v, gfa) - mozzarella / 5

HAWARDEN ESTATE BAKERY SOURDOUGH & FOCACCIA - rapeseed oil & balsamic / 5

S T A R T E R S

MEXICAN PRAWN COCKTAIL (gfa) / 8.5

guacomole / tomatoes / pickled cucumbers / baby gem / tortilla crisps

CHICKEN LIVER PÂTÉ (gfa) / 8.25

toasted rosemary focaccia / pear, cranberry & apricot chutney

GOATS CHEESE SOURDOUGH RAREBIT (v) / 8

fig, olive & rocket salad / balsamic & honey dressing

SMOKED TROUT CAESAR SALAD (gfa) / 8

baby gem lettuce / caesar dressing / soft boiled egg / focaccia shavings / parmesan

CARROT, CORIANDER & CUMIN SOUP (gfa, v) / 7

chargrilled sourdough

SESAME COATED FRIED FETA CHEESE (gfa) / 8

pickled apple, watermelon & mint salad / hot honey sauce

R O A S T S

ROASTED TOPSIDE OF DRY AGED WELSH BEEF (gfa) / 21

roasted potatoes / yorkshire pudding / leek, cheddar & parsley gratin / roasted carrots / seasonal green vegetables / red wine jus

ROASTED TURKEY BREAST (gfa) / 21

apricot & onion stuffing / pigs in blankets / cranberry compote / leek, cheddar & parsley gratin / roasted carrots / red wine jus / roasted potatoes

VEGETARIAN ROAST (gfa, v) / 18.5

truffle, cheddar & lemon crumb baked mushroom / roasted potatoes / yorkshire pudding / cheddar, leek & parsley gratin / roasted carrots / seasonal green vegetables / tomato gravy / apple compote

M A I N S

CHARGRILLED TOMOHAWK PORK CHOP (gfa) / 22

chorizo & mustard mashed potato / roasted apple / Bury black pudding / red wine jus

PAN FRIED SALMON FILLET (gfa) / 24

crab, coconut & coriander crust / boulangère potatoes / king prawns / pak choi / madras and lobster cream sauce

WELSH CELTIC PRIDE DRY AGED BEEF BURGER / 18.5

toasted burger bun / smoked streaky bacon / Monterey Jack cheddar / pickled red onions / mac sauce / tomato / lettuce / slaw / chipotle ketchup / skin-on fries
(add mac n cheese £2)

V - vegetarian / gf(a) - gluten free (adaptable) / n - contains nuts / please ask your server for more allergen information, or to see our vegan menu

WELSH CELTIC PRIDE GRASS FED 35 DAY DRY AGED SIRLOIN STEAK (gf) / 29
field mushrooms / roasted vine tomatoes / hand cut chips / peppercorn sauce

SWEET POTATO TIKKA MASALA CURRY (v, gfa) / 18
jasmine rice / roasted baby peppers & cherry vine tomatoes / coriander & mint yoghurt / chargrilled flatbread
(add chicken or prawns - £3)

MILLSTONE FISH PIE (gfa) / 21
salmon / king prawns / cod / smoked haddock / garden peas / cheddar & parsley
crumb / seasonal veg

DAVID JOINSON'S PORK SAUSAGES / 18.5
'bubble & squeak' mashed potato / barbecue smoked onions / red wine jus

SIDE ORDERS for 2

CAULIFLOWER CHEESE / 6

ROASTED POTATOES (gf) / 5

LEEK, CHEDDAR & PARSLEY GRATIN / 5

GREEN VEGETABLE SELECTION (gf) / 4
(please note - all of our mains & roasts come with vegetables as standard)

DESSERTS

LEMON SYRUP SPONGE / 8
vanilla custard / candied lemons

CHOCOLATE YULE LOG / 8
chantilly cream / meringue shards / chocolate shavings / blackberry compote

TERRY'S CHOCOLATE ORANGE WAFFLE / 8
Terry's chocolate orange / orange marmalade / chocolate orange ice cream

SALTED CARAMEL PROFITEROLES / 8
chocolate sauce / chocolate orange ice cream

APPLE, PEAR & BLACKBERRY CRUMBLE (gfa) / 8
Hobnob crumble topping / custard or vanilla ice cream

CHESHIRE FARM LUXURY ICE CREAM (gf) / 2.5 per scoop
clotted vanilla | chocolate orange | pistachio (n) | banana | rhubarb & custard

CHESHIRE FARM LUXURY SORBET (gf) / 2.75 per scoop
green apple | blackcurrant | prosecco blush

WELSH CHEESE BOARD (gfa) / 10
served with grapes, celery, biscuits & homemade chutney
Perl Las - a blue veined artisan cheese from caws cenarth
Angiddy - a welsh soft cheese made with pasteurised milk from jersey cows
Red Storm - vintage red leicester with an intense flavour and notes of caramel from Snowdonia Cheese Co.
Truffle Trove - an extra mature cheddar with a delicate black summer truffle