



## SAMPLE SUNDAY MENU

Whilst some favourites remain the same, our Sunday menu changes each week to offer fresh and seasonal dishes

### A P P E T I S E R 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

HAM HOCK & BURY BLACK PUDDING HASH CAKE / 8.5  
poached egg - whiskey & mustard cream sauce

BBQ ROASTED SLICED DUCK BREAST (gf) / 8.75  
watermelon - pickled ginger - spring onions - hoisin sauce

BUFFALO MOZZARELLA SALAD (gf, v) / 7.95  
peaches - sun blushed tomatoes - olives - Mountain Produce salad leaves - honey & balsamic dressing

HONEY BBQ GLAZED CHIPOLATAS / 7.95  
chipotle ketchup

MUSHROOM & THYME SOUP (gfa, v) / 7.5  
chargrilled sourdough

SMOKED SALMON ON TOASTED FOCACCIA (gfa) / 8.95  
pickled Asian vegetables - baby capers - lemon & dill creme fraiche

### R O A S T S

ROASTED TOPSIDE OF DRY AGED WELSH BEEF (gfa) / 22  
roasted potatoes - Yorkshire pudding - leek, cheddar & parsley gratin - roasted carrots - seasonal green vegetables - red wine jus

ROASTED LOIN OF PORK (gfa) / 22  
pork crackling - apricot & thyme stuffing - apple compote - leek, cheddar & parsley gratin - roasted carrots - red wine jus - roasted potatoes - seasonal green vegetables

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 CHICKEN BREAST (gf, n) / 22  
Bury black pudding / roasted pineapple / Perl Las blue cheese mashed potato / peppercorn sauce

PAN FRIED SALMON FILLET (gf) / 24  
miso buttered boulangerie potatoes - roasted baby peppers & cherry vine tomatoes - king prawns - lemon cream sauce

WELSH CELTIC PRIDE DRY AGED BEEF BURGER / 19  
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)

please see reverse for mains, side orders & desserts

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) / 31  
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 / lime yoghurt / chargrilled flatbread  
(add chicken or prawns - £3)

MILLSTONE FISH PIE (gfa) / 22  
salmon / king prawns / cod / smoked haddock / garden peas / cheddar & parsley  
crumb / seasonal veg

DAVID JOINSON'S PORK SAUSAGES / 18.5  
smoked barbecue onions - colcannon mashed potato - red wine jus

## S I D E O R D E R S f o r 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)

## D E S S E R T S

BANOFFEE BELGIAN WAFFLE / 8  
butterscotch sauce / banana ice cream / caramelised banana

APEROL SPRITZ CHEESECAKE (gfa) / 8.5  
confit oranges - diced strawberries - prosecco blush sorbet

COCONUT & VANILLA PANNA COTTA (gfa) / 8.5  
passion fruit jelly - diced mango - lemon & pistachio biscotti

SALTED CARAMEL & CHOCOLATE PROFITEROLES / 8  
chocolate sauce / vanilla ice cream

PEACH, LEMON & RASPBERRY PAVLOVA (gf) / 8  
white chocolate shards - raspberry compote - lemon curd

CHESHIRE FARM LUXURY ICE CREAM (gf) / 2.5 per scoop  
clotted vanilla | marshmallow | double chocolate | honeycomb | mango

CHESHIRE FARM LUXURY SORBET (gf) / 2.75 per scoop  
wild cherry | prosecco blush | strawberry

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