

Sunday Lunch Menu

TO START

Bloody Mary prawn cocktail, served with Alex Gooch treacle rye bread and butter

Roasted Mediterranean vegetable bruschetta served with red pesto dressing (Ve)

Classic Caesar salad, crispy bacon bits, shaved Parmesan and croutons

TO FOLLOW

Roast Celtic beef

Salt and pepper crispy pork belly

Roasted skin on chicken breast

Butternut squash, lentil and almond wellington (V) (Ve)

All served with crispy roast potatoes, handmade Yorkshire pudding, seasonal vegetables and red wine gravy

TO FINISH

Classic crème brûlée served with handmade shortbread biscuits

Warm dark chocolate brownie served with salted caramel sauce and vanilla ice cream

Creamy lemon fool with ginger crunch

Bwydlen Cinio Dydd Sul

I DDECHRAU

Coctél gorgimwch Mari Waedlyd, wedi'i weini â bara rhyg triogl Alex Gooch a menyfyn

Bruschetta llysiau Môr y Canoldir wedi'u rhostio wedi'i weini â dresin pesto coch (Ve)

Salad Cesar traddodiadol, darnau o facwn crimp, siafins parmesan a chrwtonau

I DDILYN

Cig eidion rhost Celtaidd

Bol porc crimp halen a phupur

Brest cyw iâr gyda'r croen arni wedi'i rhostio

Wellington cneuen fenyn, corbys a chnau almon (V) (Ve)

Pob un wedi'i weini â thatws rhost crimp, pwdin Efrog cartref, llysiau tymhorol a grefi gwin coch

I ORFFEN

Crème brûlée traddodiadol wedi'i weini â bisgedi brau cartref

Browni siocled tywyll cynnes wedi'i weini â saws caramel hallt a hufen iâ fanila

Ffŵl lemwn hufennog gyda chrwnsh sinsir