

# OUR SUNDAY MENU

With a range of tempting starters, succulent Sunday roasts and delicious puddings prepared by our expert chefs, we think our Sunday menu will be sure to delight. Ask your server for today's specials.

## STARTERS

**Bread and oil** a selection of breads including spelt quinoa and buckwheat sourdough, with artisan Grissini bread sticks, mixed pitted olives and a balsamic & olive oil dressing £3.95 **V**

**King prawn, crab and avocado tian** drizzled with olive oil, Sriracha, watercress and fresh coriander £7.50 **B**

**Soup of the day** with toasted buckwheat sourdough and salted butter. Ask your server for the soup of the day £4.95 **V**

**Curried scallops** garnished with peppery rocket, carrots, spring onion, black sesame seeds, fresh coriander and Granny Smith apple, in an Indian spiced lemon dressing £7.50 **B**

**Chicken tapenade & tomato terrine** with peppery rocket, toasted buckwheat sourdough and Ratatouille chutney £5.95

**Mon Las blue cheese & Welsh cider rarebit\*** with apricot chutney and watercress £4.95 **V**

**Grilled lamb koftas** with peppery rocket, tzatziki and toasted pitta bread £5.50

**Crispy duck salad** tossed in plum sauce with peppery rocket, fresh spinach, spring onion, carrot, cucumber and fresh coriander, in a lemon & dill dressing £6.50 **B**

## ROASTS

**Sirloin of beef** 28 day matured sirloin of beef, with a Yorkshire pudding and rich beef gravy £10.95

**Roast turkey** with a pig in blanket, sage and onion stuffing and rich gravy £10.50

**Roast loin of pork** with sage and onion stuffing and rich gravy £10.50

*All our roasts are served with goose fat roasted potatoes and seasonal vegetables*

**Roast vegetable & Camembert pudding** with thyme roasted potatoes, seasonal vegetables and rich vegetarian gravy £9.95 **V B**

## SUNDAY SHARING PLATTER FOR TWO

A trio of roasts including sirloin of beef, roast loin of pork and roast turkey with Yorkshire puddings, sage and onion stuffing, pigs in blankets, goose fat potatoes, seasonal vegetables and rich gravy £22.95

## MAINS

**Boz sirloin steak** 28 day matured and served with Welsh red mustard & tarragon butter, confit tomato, flat cap mushroom and thick cut chips £17.95 **B**

**Salmon Bois Boudran** salmon fillet sat on crushed new potatoes with wholegrain mustard, spring onion and watercress, in a chilled Bois Boudran sauce £13.25 **B**

**S.A Gold beer battered cod** with thick cut chips, mushy peas and our own tartare sauce £11.50

**Beef burger** with back bacon and Emmental cheese in a brioche bun, with tomato, red onion, peppery rocket and dill pickle, served with thick cut chips £11.95

**Buttermilk chicken** with sweet potato fries, Kohlrabi and apple slaw, watercress and a garlic mayonnaise dip £10.95

**Watermelon & feta salad** with peppery rocket, fresh spinach, black sesame seeds, mixed pitted olives, pumpkin seeds, red onion, red chillies and mint, in a lime dressing £8.95 **V B**

**Asparagus & edamame bean risotto** with peas, mint, shallots, watercress and Gran Levanto cheese £10.95 **V**

PLEASE TURN OVER FOR SIDES, PUDDINGS AND HOT DRINKS

## SIDES

**Pigs in blankets** £3.00

**Cauliflower and leek gratin** £3.00 **V**

**Goose fat potatoes** **G** £3.00

**Seasonal greens** £2.50 **V** **G**

**Garlic king prawns** £3.00 **G**

**Scallops** £5.00 **G**

**Sweet potato fries** £3.25 **V** **G**

**Thick cut chips** £2.50 **V** **G**

**Pepper sauce** £1.95 **G**

**Béarnaise sauce** £1.95 **V** **G**

**Bordelaise sauce** £1.95 **G**

## PUDDINGS

### Trio of Welsh ice cream

Three scoops of Mario Dallavalle's award winning ice cream with Rossini curls £4.95 **V**

### Gin & Tonic lemon cheesecake\*

with a blackcurrant curd £5.25 **V**

### Baked Alaska

with a lemon curd centre and Limoncello sponge, with vanilla ice cream and meringue £6.95 **V**

### Sticky toffee and date pudding

Our own recipe with homemade toffee sauce and clotted cream or custard £5.25 **V**

### Rhubarb, ginger & apple crumble

with your choice of custard or ice cream £5.25 **V** **G**

### Sachertorte

A rich, luxurious Viennese inspired chocolate cake, served with chocolate sauce and whipped cream £5.95 **V**

### Warm chocolate and almond brownie

with peanut butter and caramel ice cream and chocolate sauce £5.25 **V** **G**

### Pimm's trifle\*

topped with fresh strawberries, mint, whipped cream and flaked almonds £6.95 **V**

### Welsh cheese sharing slate

Mon las blue cheese, Cenarth Brie, Y-Fenni Cheddar and Snowdonia Black Bomber mature Cheddar cheese, with Bara Brith, grapes, spiced apricot chutney, watercress and Welsh Cradoc mixed crackers £9.50 **V**

## OUR SHARING SLATE

Enjoy our warm chocolate and almond brownie, sticky toffee and date pudding, rhubarb, ginger & apple crumble and Gin & Tonic lemon cheesecake, \* with vanilla pod ice cream, peanut butter and caramel ice cream £9.95 **V**

## HOT DRINK AND A MINI PUDDING £4.50

Any hot drink\* with one of our mini puddings.

Choose from; warm chocolate and almond brownie, sticky toffee and date pudding or Sachertorte **V**

(See puddings for full description and allergen information)

## HOT DRINKS

**Pot of tea / fruit infusion** £1.90 **Macchiato** £2.25

**Espresso** £2.00

**Americano** £2.25

**Flat white** £2.25

**Latte** £2.50

**Cappuccino** £2.50

**Hot chocolate** £2.50

Some products may contain nuts or nut oils. Fish and poultry dishes may contain bones. Dishes marked with \* contain alcohol. Dishes marked with a **V** are suitable for vegetarians. Dishes marked **G** are not made with gluten containing ingredients, however, they are prepared in a kitchen that handles other products that contain gluten. All items are subject to availability. Approximate weights shown are prior to cooking. If you require more information on allergens please ask a member of staff. Customers that have an intolerance should notify a member of staff on ordering. For full terms and conditions visit [www.sabrain.com](http://www.sabrain.com)