

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

Breads & oil a selection of Artisan breads, with Grissini breadsticks, olives and a balsamic & olive oil dressing (v) £3.95

Grilled pear & roasted walnut salad with Mon Las blue cheese and bulgar wheat in a honey mustard dressing (v) £5.95

Vegan option available. Please ask your server for more details.

Wood pigeon sliced pigeon breast with crispy parsnips, roasted hazelnuts, pickled beetroot and blackberries, in a balsamic dressing £6.95

Soup of the day with toasted buckwheat sourdough and butter. Ask your server for the soup of the day (v) £4.95

Smoked cod croquettes with crispy capers, shaved lemon and garlic mayonnaise £5.50

Scallops, king prawns & squid in garlic & lemon butter, with capers and toasted buckwheat sourdough £7.50

Figs in prosciutto stuffed with Mon Las blue cheese and drizzled in honey £6.95

ROASTS

Welsh sirloin of beef 28 day matured sirloin of beef with a Yorkshire pudding £12.95

Roast turkey with sage & onion stuffing and pigs in blankets £11.95

Roast loin of pork with sage & onion stuffing £11.95

Braised lamb shoulder slow cooked in a garlic, rosemary & red wine jus £14.95

All our roasts are served with goose fat potatoes, seasonal vegetables and rich gravy

Camembert & roast vegetable tart with thyme roasted potatoes, seasonal vegetables and vegetarian gravy (v) £11.25

SUNDAY SHARING PLATTER FOR TWO £24.95

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

MAINS

Grilled pear & roasted walnut salad with Mon Las blue cheese and bulgar wheat in a honey mustard dressing (v) £9.95

Vegan option available. Please ask your server for more details.

Pan-fried salmon fillet topped in a salsa verde dressing, with new potatoes, green beans and garden peas £14.25

Welsh beef burger topped with back bacon, Emmental cheese, tomato, red onion, rocket and dill pickle in a brioche bun with thick cut chips £11.95

Chicken supreme with potato gratin, green beans, black truffle butter and a Madeira jus £12.95

Roasted butternut squash & cranberry tagine with caramelised red onion and Moroccan cous cous (v) (vg) £10.95

PLEASE TURN OVER FOR STEAKS, SIDES, PUDDINGS AND HOT DRINKS

STEAKS

Our steaks are 28 day matured and served with Welsh red mustard & tarragon butter, confit tomato, flat cap mushroom and thick cut chips

8oz sirloin steak £19.95 7oz fillet steak £24.95

Add: scallops £6.00, garlic king prawns £4.00
Pepper sauce, classic béarnaise sauce (v) or bordelaise sauce £2.50

SIDES

Pigs in blankets £3.00

Goose fat potatoes £3.00

Sweet potato fries (v) £3.25

Cauliflower & leek gratin (v) £3.00

Seasonal greens (v) £3.00

Thick cut chips (v) £2.95

PUDDINGS

Coconut sorbet

with fresh blackberries (v) (vg) £4.95

Sticky toffee & date pudding

our own recipe, with toffee sauce and vanilla pod ice cream, custard or clotted cream (v) £5.95

Panettone bread & butter pudding

with vanilla pod ice cream, custard or clotted cream (v) £5.50

Sachertorte

Viennese inspired chocolate cake with a rich chocolate sauce and whipped cream (v) £5.95

Black cherry & mascarpone cheesecake

with cherry coulis (v) £5.95

Warm chocolate & almond brownie

with peanut butter & caramel ice cream and chocolate sauce (v) £6.25

Plum & stem ginger crumble**

infused with Penderyn whisky and served with vanilla pod ice cream, custard or clotted cream (v) £5.95

Trio of Welsh ice cream

three scoops of Mario Dallavalle's award winning ice cream with Rossini curls (v) £4.95

Tiramisu**

layers of Marsala coffee soaked sponge and mascarpone cream, topped with Amaretti biscuits £6.95

Welsh cheese sharing slate

Mon Las blue cheese, Cenarth brie, Y-Fenni Cheddar and Snowdonia Black Bomber mature Cheddar, with Bara Brith, grapes, spiced apricot chutney and Welsh Cradoc crackers (v) £9.50

OUR SHARING SLATE £10.95

Enjoy our warm chocolate & almond brownie, sticky toffee & date pudding, plum & stem ginger crumble and black cherry & mascarpone cheesecake, with vanilla pod ice cream and peanut butter & caramel ice cream (v)

HOT DRINK AND A MINI PUDDING £5.25

Any hot drink* with one of our mini puddings

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

(See puddings for full description and allergen information)

HOT DRINKS

Pot of tea / fruit infusion £1.90

Macchiato £2.25

Flat white £2.25

Cappuccino £2.50

Espresso £2.00

Americano £2.25

Latte £2.50

Hot chocolate £2.50

*Terms and conditions apply. All items are subject to availability. Approximate weights shown are prior to cooking. Some products may contain nuts or nut oils. Dishes marked with a (v) do not contain meat or fish. Dishes marked with a (vg) are suitable for vegans. Dishes marked with ** contain alcohol. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. For full allergen information on our food and drinks, please speak to a member of the team. Fish and poultry dishes may contain bones. For full terms and conditions visit www.sabrain.com