



## Sample Sunday Menu

Main course - £22.50    Two courses - £26.50  
Three courses - £30.50

Children under 6 years - half price main course only for today's choices

BAR NIBBLES TO START £6.00 Extra

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Black Pudding & Fruit Chutney

Olives & Bread

Filo Prawns & Plum Sauce

### STARTERS

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Cream of Broccoli & Perl-Lâs Soup

Pressed Meat Terrine of Rare Breed & Smoked Pork & Black Pudding  
Served with Raisin & Red Wine, Chutney

Beetroot Marinated Salmon, Served with Spiced Whipped Spiced Goats Cheese, & Sun Dried  
Tomorosso Tomatoes, Bloody Mary Panna Cotta & Miso & Sesame Vinaigrette

(All served with Warm Walnut & Sultana Bread & Netherend Butter)

### TODAY'S CHOICES

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Roast Sirloin of Welsh Beef, Served with Eifion's Yorkshire Pudding and Roast Gravy

Slow Roasted & Marinated Rump of Lamb, Served with Lamb Infused Pearl Barley, Bury Black  
Pudding, Eifion's Yorkshire Pudding & Roast Gravy

Grilled Stone Bass Fillet, Served with Fish Pakoras, Samphire & Chicken Butter Sauce

Whole Oven Baked Local Ceiriog Valley Trout (Head, Skin & Tail off), Served with Pistachio &  
Hazelnut Crumb, Garlic, Flat Parsley & Rosemary Butter

Halloumi & Mushrooms on Chilli Jam Toast, Served with Peas, Leeks & Gem Lettuce

All Served with a choice of New or Roast Potatoes, Buttered Chanteney Carrots, Asparagus &  
Summer Cabbage

## THE HAND CLASSICS

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Cheshire Cat Battered Haddock Fillet, Served with Eleri's Tartare Sauce, Peas & Chips

Shredded Chicken & Ham Pie, Served with Buttered Leek & Wholegrain Mustard Sauce, Buttered Chanteney Carrots, Asparagus & Summer Cabbage & a Choice of Hand Cut Chips or Mash

14 Hour Braised Beef Pie, Served with Treacle Onions, Red Wine Gravy, Buttered Chanteney Carrots, Asparagus & Summer Cabbage & a Choice of Hand Cut Chips or Mash

Pan Fried Welsh Lamb Cutlets, Served with Samphire & Trail Head Shredded Salt Beef & a Red Wine Sauce

## HOME MADE PUDDINGS

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Sticky Toffee Pudding, Served with Clotted Cream Ice-Cream

Panna Cotta of Baileys & Vanilla, Served with Raspberry Ripple Ice-Cream

Warm Orange & Almond Sponge, Served with Honey Comb Ice-Cream

Selection of Ice Creams:  
Clotted Cream, Honeycomb or Raspberry Ripple  
Sorbet: Cherry

Non-Dairy Vanilla £2.50 per scoop

Our Tipping Policy: Any tips you care to give are much appreciated. It's divided amongst all the staff proportional to the number of hours they work rather than seniority – that way the people behind the scenes, such as the young kitchen porters, get their fair share too!

If you have any allergies, please inform a member of staff when ordering.  
Full allergen information is available on request.

Genetically Modified Oil is used in some dishes.

Head Chef - Grant Mulholland | Second Chef Eifion Edwards

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AA Rosette Award for Culinary Excellence