



SUNDAY MENU

12 pm - 5 pm (3pm*)

*last sitting

NIBBLES

Focaccia bread - oil and balsamic (ve/ gfa) / £3

Cheddar and jalapeno sourdough bread - chilli jam / £3.5

Polenta fries - wild garlic mayo (v/ gf) / £4.5

TO START

Spiced beef koftas - citrus yoghurt, micro salad (alc) / £7

Crab arancini - crab risotto coated in panko bread crumb, saffron aioli (alc) / £8

King Oyster mushroom - pan roasted served with cashew crema, pickled goji berry, chilli oil, chive (n, gf, alc, v) / £6.5

Soup of the day - ial bakery seeded bread (ve/ gf-a) / £5.5

Beetroot carpaccio - toasted grains, truffle dressing (gf) / £6

Scotch egg- chilli emulsion, chilli salt and micro salad *See your server for today's flavour* / £7

MAIN EVENT

Roast Beef, Rolled Pork Belly or The Roast of the Day - roast potatoes, carrot puree, roasted carrot, greens, Yorkshire pudding & gravy / £17

Meat Free Roast of the Day - roast potatoes, carrot puree, roasted carrot, greens, Yorkshire pudding & gravy. (v, ve-a, some weeks this may include nuts) *Please see your server for details*/ £15

Pan roasted Lamb rump - watercress puree, parmesan hassleback (gf / alc) / £23

Wild Seabass - Thai hollandaise, coconut rice, tenderstem (gf) / £19

Beetroot risotto - balsamic, caramelised onion, pickled beetroot (ve-a, gf) / £18

Corn fed chicken supreme - brioche farce, fondant potato, charred corn, chicken jus (alc) / £20



SIDES

Miso glazed carrots (ve, gf) / £4.5

Leek crumble (v) / £4

Cauliflower Cheese / £5

Truffle and parmesan fries (v, gf) / £5

FOR AFTERS

Triple Chocolate Brownie - Vanilla ice cream, chocolate crumb, chocolate sauce (gf) / £7

Award winning Bara Brith - dark chocolate, orange and ginger Bara Brith, creme anglaise (v) / £7.5

Chocolate Orange Roulade * - chocolate cream (gf) / £6

Upside down blood orange cake - clotted cream (v) / £6

Rhubarb crumble - clotted cream ice cream (ve-a) / £8

**For the sale of each Chocolate Orange Roulade £2 will be donated to The Brain Cancer Charity*

AFTER DINNER DRINKS

Espresso Martini - Benjamin Hall vodka, Wrexham Bean Coffee, Coffee Liqueur, sugar syrup / £7.5

Old Fashioned - Penderyn Whiskey, angostura bitters, sugar, orange peel / £7.5

Welsh Coffee - Penderyn Whiskey or Merlyn Cream / £7

Not all allergens are noted on the menu.
Please inform a member of the team about your dietary requirement so that we can best help you with your selection.

N - Contains Nuts GF - Gluten free V - Vegetarian -VE - Vegan
Gf-a - Dish can be altered for gluten free Ve-a - Dish can be altered for Vegan
alc - contains alcohol

