



MOTHERS DAY MENU

STARTERS

Crab Agnolotti - Car-y-Môr Velvet Crab Agnolotti, velvet crab bisque & sea vegetables £8

Beetroot - Tea smoked heritage beetroot, horseradish cashew cream, blackberry dust & hazelnut crumb (Ve, N) £7

Soup - Leek & potato soup, homemade Iâl bakery wild garlic focaccia (Ve, Gf-a) £6.50

Smoked Salmon - Salt and smoke smoked salmon, horseradish creme fraiche, pickled beetroot, crostini, dill £8

Duck Breast - Tea smoked duck breast, rose harissa emulsion, blackberry dust, pickled beetroot & hazelnut crumb (N, Gf) £7.50

Halloumi Fries - Teifi halloumi fries, rose harissa mayonaisse (V) £7.50

MAINS

Roast Beef - Roasted dry aged sirloin, roast potatoes, carrot puree, roast carrot & parsnip, greens, yorkshire pudding & gravy (Gf-a) £22

Roast Lamb - Roasted Llysfael lamb, roast potatoes, carrot puree, roast carrot & parsnip, greens, yorkshire pudding & gravy (Gf-a) £20

Roast Chicken - Garlic & thyme half roast chicken, roast potatoes, carrot puree, roast carrot & parsnip, greens, yorkshire pudding & gravy (Gf-a) £20

Celeriac - Salt baked celeriac, roast potatoes, carrot puree, roast carrot & parsnip, greens, yorkshire pudding & gravy (Gf-a) £19

Seabass - Pan roasted Sea Bass, creamy polenta, celeriac, baby leeks & brown butter caper jus £23

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 **DF**- Dairy Free

Gf-a - Dish can be altered for gluten free **Ve-a** - Dish can be altered for Vegan

Df-a - Dish can be altered for Dairy free

alc - contains alcohol



MOTHERS DAY MENU

SIDES

Miso Glazed Carrots (V) £4.50

Sauteed leeks (V) / £4.50

Extra Crispys Roast Potatoes - Garlic & thyme (v) / £4.50

Cauliflower Cheese (v) / £5

Desserts

Tiramisu - Pistachio Tiramisu, Aber Falls pistachio creme liquor & Wrexham bean coffee (N, V) / £7

Chocolate Tart - Dark chocolate and Barti cream tart, Welsh cake ice cream, honeycomb (V) / £8

Crumble - Homemade rhubarb crumble, vanilla ice cream (Ve-a) £8

Chocolate Mousse - Aber falls dark chocolate mousse, dark chocolate and cherry granola & cherry gel £8

Sticky Toffee Pudding - Banana sticky toffee pudding, toffee sauce & caramelised banana £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 **DF** - Dairy Free

Gf-a - Dish can be altered for gluten free **Ve-a** - Dish can be altered for Vegan

Df-a - Dish can be altered for Dairy free

alc - contains alcohol