

STARTERS

Devilled lambs kidneys and chestnut mushroom on toast

The Allotment” Carrot that we present in a trio of delicate pickle, purée & crudités and serve with micro coriander and a yoghurt mousse

Confit of guinea fowl leg, cured for 12 hours, with a mirepoix pearl barley broth

Home-cured salmon with pickled cucumber, horseradish cream and popcorn capers

Homemade soup of the day with freshly baked bread

TRADITIONAL SUNDAY ROAST

Topside of Cumbrian beef, Welsh leg of Lamb

Roast loin of pork or Nut roast (V)

All served with seasonal vegetables, potatoes and home-made gravy

A'LA CARTE MAIN COURSES

Corn fed chicken Breast with fondant potato, seasonal greens & leek & mustard sauce

Beer Battered haddock & hand cut chips, crushed minted peas, tarter sauce

William's Flintshire Butchers Minute Steak, hand cut chips, rocket salad, portobello mushroom topped with caramelized onions and a peppercorn sauce

Pearl barley risotto with leek and savoy cabbage & poached duck egg

DESSERTS

Malteaser parfait with mixed berries

Red wine poached pear, gingerbread, hazelnut crumble, mascarpone

Chocolate brownie with salted caramel ice cream

Brioche & apricot bread and butter pudding with creme anglaise

Fruit Crumble of the day

SIDE ORDERS £3.25

Chunky chips

Honey roasted carrots

Seasoned chunky onion rings

Mixed leaf salad

Selection of sautéed greens

Garlic bread