

Sunday Lunch

2 Courses - £15.95

3 Courses - £18.95

(One choice to be a main)

Starters

Homemade soup of the day

Ham hock and whole grain mustard terrine with piccalilli and toasted ciabatta

Asparagus and goat's cheese tart with sunblushed tomato and a balsamic and port reduction (v)

Smoked salmon and prawn salad with chilli pickled cucumber spun with a seafood mayonnaise

Mains

All roasts are served with Yorkshire pudding, panache of vegetables pomme puree, roasted root vegetables, hasselback potatoes with its own meat juices

Welsh beef with caramelised shallot rich red wine and rosemary jus

Lemon and thyme chicken with sage stuffing and herb juices

Leg of Welsh lamb with minted jelly jus

Butternut, vegetable and cheese tart with whole grain mustard cream (v)

Desserts

Cinnamon poached apple stuffed with raisins wrapped in filo pastry with crème anglaise (v)

Trio of berries with cream or ice cream (v)

White chocolate and raspberry cheesecake (v)

Milk chocolate mousse in a dark chocolate shell with a caramelised beetroot puree (v)

Selection of homemade ice cream choices are:

Summer berry (v)

White chocolate (v)

Vanilla (v)

Cheeseboard with celery, grapes, fruit chutney and wafer biscuits

Coffee and petit fours (v)



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(v) SUITABLE FOR VEGETARIANS.

Please Note: all 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.

Full allergen information for food and drink is available upon request. To complement your meal we have an extensive range of drinks centred around our wine and cocktail menu. We also serve a broad range of draught and bottled beers, premium spirits and soft drinks.