

# SUNDAY LUNCH MENU

## *from Field to Fork*

Penllyn Estate farm supplies Forage with as much high quality produce as possible including grass-fed Aberdeen Angus Beef, Welsh Lamb, Welsh Pork, free-range eggs, rapeseed oil and honey.

### Starters

#### **Soup of the Day £8.95**

Cheese Boule, Welsh Shirgar Butter

#### **Oxtail Croquette £10**

Cavolo Nero, Red Wine Jus

#### **Honey Glazed Ham and Brie Croquettes £10**

Cranberry Sauce, Crispy Kale

#### **Walnut and Date Farmhouse Terrine £10**

Onion Marmalade, Crispy Kale

#### **Pan Fried Scallops £16**

Black Pudding, Crisp Parsnip and Bacon, Parsnip Puree

### Mains

#### **Roast Penllyn Estate Topside of Beef £22.50**

Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Horseradish Sauce, Red Wine Gravy

#### **Roasted Penllyn Estate Loin of Pork £21.95**

Crackling, Sage and Onion Stuffing, Roast Potatoes, Seasonal Vegetables, Red Wine Gravy

#### **Roasted Penllyn Estate Lamb £22.50**

Rosemary and Garlic Stuffed Leg of Lamb, Roasted Potatoes, Seasonal Vegetables, Red Wine Gravy, Mint Sauce

#### **Roasted Turkey £20.95**

Charlie Parry's Honey Bourbon and Maple Bacon Pigs in Blankets, Sage and Onion Stuffing, Honey Glazed Carrots and Parsnips, Roast Potatoes, Cranberry

#### **Butternut Squash, lentil and Almond Wellington £19 V**

Cranberry Sauce, Apricot Stuffing, Roast Potatoes, Seasonal Vegetables, Vegetable Gravy

#### **Roasted Jerusalem Artichoke Gnocchi £20 V**

Perl las, Caramelised Walnuts, Pear, Parsnip Crisps (Vegan on Request)

#### **Pan Fried Cod Fillet £24.00**

Parsley and Caper Crushed New Potatoes, Spinach, Poached Egg, Chive and Saffron Sauce

### Desserts

#### **Vanilla Panna Cotta £10.00**

Raspberry Sorbet, Pistachio Crumb

#### **Chocolate and Pecan Tart £10.00**

Blood Orange Sorbet, Brandy Cream

#### **Sticky Toffee Pudding £9.00**

Salted Caramel Sauce, Vanilla Ice Cream

#### **Selection of Ice Cream and sorbet £8**

We source fresh, Welsh ingredients directly from Penllyn Estate & other local suppliers wherever possible in our dishes.

Please inform a member of staff of any dietary requirements.

We do our utmost to accommodate dietary requirements but do use all allergens in our kitchen so cannot 100% guarantee no cross-contamination.