

Sunday Lunch

Five Onion soup (v)

Sarn pork and duck terrine, Chef's chutney

Soused local mackerel, onions, Willy's cider vinegar

Stuffed baked field mushroom, blue cheese (v)

Kassler, Mustard pickle

Roast topside of Mynachdy beef, Yorkshire pudding,
gravy

(Our beef is served rare, if you require well done beef
please let us know)

Marches venison casserole, Juniper, red wine

Blackened cod, roast veg, wild garlic oil

Roast vegetable and goat's cheese gateau (v)

Rhubarb crumble, custard

Chocolate truffle terrine, chantilly cream

Mangu's buttermilk cake, Penderyn prunes

Whinberry tartlet, whinberry ice cream

One course £11.95

Two courses £15.95

Three courses £19.95

Please inform us if you have any dietary constraints or allergies.

