

SUNDAY LUNCH

Served from 12.00pm to 4.00pm

Starters

Pressed chicken terrine

pickles, apple, chilli mayo

Scorched mackerel

buttermilk & chive, fennel, cucumber

Smoked beetroot

golden beetroot, beet & basil, goats curd

Miso broth

tofu, vegetables, coriander

Tuna carpaccio

watermelon, avocado, soy, radish

Main Courses

Roast rump of welsh beef

Slow cooked belly of pork, apple sauce & crackling

both served with roasties, honey glazed roots, cauliflower & broccoli cheese, yorkshire pudding & gravy.

Cornish cod

pea, samphire, smoked mash, chive butter

Skate wing

root veg puree, fondant, cabbage, brown butter & capers

Heritage carrot

baked onion, yogurt, greek spices

Desserts

Bread & butter pudding

croissant ice cream, crème anglaise

Cheesecake

baileys, dark chocolate, malt custard

Treacle tart

vanilla ice cream

Blackberry parfait

white chocolate, blackcurrant

Sticky toffee pudding

miso caramel, clotted cream

Selection of welsh cheeses

fig jam & biscuits



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LINKS

Two courses 30 | Three courses 36