



SUL Y MAMAU MOTHERING SUNDAY

Mawrth 22 / March 22

2 courses 22.00 / 3 courses 26.00
including coffee

STARTERS

Mediterranean vegetable soup, basil oil, crusty bread

Chicken and apricot terrine, bacon mayonnaise, salad

Lemon and saffron prawns, romesco sauce, crostini

Tandoori salmon, mint crème fraîche, lentil dahl

MAIN COURSE

Slow roast Welsh beef, Yorkshire pudding, red wine gravy

Roast pork tenderloin, date and sage stuffing, cider sauce

Glamorgan sausage scotch egg, hollandaise sauce

Roasts are served with seasonal vegetables, confit parsnips, cauliflower cheese,
Mash and roast potatoes

Panfried seabass, crab mash, carrot ribbons, watercress sauce

DESSERTS

Strawberry and lemongrass trifle

Chocolate trio

Dark chocolate brownie, white chocolate mousse, honey chocolate ice cream

Apple and blackberry crumble, honey vanilla ice cream

Baked orange cheesecake, honey, pistachio nuts

Please tell the staff if you have any allergies