



Next Door

Sunday Lunch

Starters

Confit duck leg, blackberry and port jus, poached blackberries (gf, df)
Barbeque beef short rib, sweetcorn purée, celeriac remoulade (gf)
Baked king prawns, chilli, olive oil, tomato, toasted focaccia (df)
Dressed baby beetroot, beetroot purée, crumbled goat's cheese, mint vinaigrette
Soup of the day, crusty homemade bread

Mains (all served with your choice of two sides)

Roast Conwy Valley topside beef, Yorkshire pudding, roast potatoes, carrot purée, gravy
Crispy skin belly pork, root vegetable purée, roast potatoes, apple compôte, gravy
Pan seared fillet of chicken, squash purée, roast potatoes, sage and onion stuffing, gravy
Roasted cauliflower steak, spiced couscous, tomato and basil sauce, olive oil (df, vg)
Herb crusted fillet of cod, crispy potatoes, pickled cockles and samphire, spinach velouté

Sides

Leek and kale
Roasted carrots and squash
Roasted sweetcorn
Cauliflower Black Bomber cheese

Desserts

Chocolate Royale: chocolate mousse cake, cherry purée, macerated cherry, hazelnut chocolate bonbon, pistachio ice cream
Fig, apple and blueberry tart, caramel beignet, blackberry purée, rum gingerbread biscuit, clotted cream
Baked Welsh honey cheesecake, lemon crisp, whisky lemon gel, white chocolate, honeycomb ice cream
Sticky toffee pudding, Kahlua-braised dates, butterscotch sauce, vanilla ice cream
Selection of ice creams
Welsh cheeses, apple jelly, oat biscuits

Main only – 21, Two courses – 29.5, Three courses – 35