



# Next Door

## Sunday Lunch

(Please advise the team of any food allergies)

### Starters

Crispy confit duck leg, orange and ginger reduction, cashew crumb, pickled carrot (df)  
Gin and pink peppercorn cured seabream, compressed cucumber, elderflower gel, pickled heritage radish (df, gf)  
Baked king prawns, chilli, olive oil, tomato, toasted ciabatta (df)  
Crispy spice-dusted sweetcorn ribs, black garlic aioli (vg, gf, df)  
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, turnip purée, roast potatoes, apple compôte, gravy  
Pan-seared breast of chicken, leek purée, roast potatoes, sage and onion stuffing, gravy  
Roasted cauliflower steak, pickled baby onions, cheddar and leek croquette, chimchurri (v)  
Pan-fried fillet of salmon, lemon herb potato cake, confit tomato, salsa verde (gf)

### Sides

Spice dusted corn on the cob  
Peas à la française  
Cauliflower Black Bomber chees  
Roasted baby carrots

### Desserts

Coconut tart, passionfruit, chocolate mousse, caramel fudge, caramel tuile (gf)  
Welsh cider apple and honey oat crumble, poached rhubarb, rhubarb gel, blackberries, roast hazelnuts, honeycomb ice cream (gf) (df on request)  
Amalfi Coast-style Lemon torta, Luxardo liqueur soured cherries, amaretti biscuits, cherry gel, mascarpone cream, roasted apricot (gf)  
Vanilla ladyfinger sponge of fresh berries, Pimm's jelly and vanilla saffron custard, clotted cream, cucumber mint and gin sorbet  
Welsh cheese selection, chutney, crackers (gf available)  
Selection of ice creams (gf) and sorbets (gf, df)

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