



Next Door

Sunday Lunch

Starters

Slow braised pork cheek, celeriac purée, fresh apple, sherry and thyme jus (gf)
Sticky glazed beef short rib, sweetcorn purée, celeriac remoulade, braising jus (gf)
Local crab lemongrass & ginger cakes, mango, lime salad, chilli mayonnaise (df)
Tempura tender stem broccoli, pickled radish, toasted sesame, siracha mayonnaise (df, vg)
Soup of the day, crusty homemade bread

Mains (all served with your choice of two sides)

Roast silverside of Conwy Valley beef, Yorkshire pudding, roast potatoes, carrot purée, gravy
Roasted pork ribeye, root vegetable purée, roast potatoes, roasted apple, gravy
Roast turkey, onion purée, roast potatoes, sage and onion stuffing, pigs in blankets, gravy
Roasted broccoli steak, pea and mint puree, pickled baby onions, toasted nut crumble, pesto (df, vg)
Baked herb-crustured fillet of cod, spring onion and lemon potato cake, white wine cream, pickled samphire.

Sides

Sprouts with chestnuts
Roasted squash and potatoes
White beans and pancetta
Cauliflower Black Bomber cheese

Desserts

Christmas pudding, brandy sauce, redcurrant compôte
Penderyn whisky crème brûlée, winterberry compôte, shortbread (gf available)
Lemon tart, soused cherries, cherry sorbet
Selection of ice creams
Welsh cheeses, apple jelly, oat biscuits

**Main only – 19, Two courses – 27.5
Three courses – 33**