



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
Pan-fried breast of chicken, roast potatoes, onion purée, sage & onion stuffing, gravy
Roasted broccoli steak, pea and mint puree, pickled baby onions, toasted nut crumble, pesto (df, vg)
Baked herb-crusting fillet of cod, spring onion and lemon potato cake, white wine cream, pickled samphire.

Sides

Leek and cavolo nero
Roasted squash and carrots
White beans and pancetta
Cauliflower Black Bomber cheese

Desserts

Pistachio and honey baklava, grapefruit pearls, whipped mascarpone
Canary lemon sponge pudding, Chantilly cream
White chocolate bavarois, rhubarb fool, caramelised white chocolate bark (gf)
Blueberry and bourbon Bakewell tart, vanilla crème anglaise, toasted almonds
Selection of ice creams
Welsh cheeses, apple jelly, oat biscuits

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