



Next Door

Sunday Lunch

Starters

Slow braised pork cheek, celeriac purée, fresh apple, sherry and thyme jus (gf)
Citrus-cured rainbow trout, fennel, ginger and orange slaw, orange gel, laverbread (gf, df)
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
Slow-roasted loin of pork, root vegetable puree, 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

Peas à la française
Roasted spiced corn on the cob
Roasted chantenay carrots
Cauliflower Black Bomber cheese

Desserts

Sticky toffee pudding, salted caramel sauce, date crumb, vanilla ice cream
Lime and mascarpone cheesecake, chocolate ganache, mini meringue
Blueberry and lemon cake, blueberry gastrique, lemon sorbet, candied lemon peel (vg, gf)
Selection of ice creams (per scoop)
Welsh cheeses, apple jelly, oat biscuits

**Main only – 18, Two courses - 27
Three courses – 33**