



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)
Crisp breaded cod loin, light coconut, turmeric and coriander curry, toasted coconut (df, gf)
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 belly pork, pumpkin purée, roast apple, roast potatoes, cider peppercorn cream
Pan-fried breast of chicken, roast potatoes, onion purée, sage & onion stuffing, gravy
Garlic & thyme roasted celeriac fondant, caramelised cauliflower purée, pickled baby onions, nut crumble (vg)
Pan seared fillet of salmon, spring onion & lemon potato cake, white wine cream, pickled samphire

Sides

Peas à la française
Chickpea and chorizo
Roasted chantenay carrots
Cauliflower Black Bomber cheese

Desserts

Ginger infused sticky toffee pudding, toffee sauce, vanilla ice cream
Maple syrup roasted plums, granola, spiced syrup reduction, coconut ice cream, toasted coconut (vg)
Penderyn whisky crème brûlée, baked apple cinnamon compôte, lemon shortbread
Selection of ice creams (per scoop)
Welsh cheeses, apple jelly, oat biscuits

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