

PENMAENUCHAF

SUNDAY LUNCH MENU

3 Courses £35 per person

Starters

Cured Sea Trout

beetroot, horseradish, lime

Confit Chicken Croquette

tarragon mayonnaise, gordal olive, radish salad

Slow Cooked Egg

Black Bomber cheese, leeks, Jersey Royals

Beef Cheek Ravioli

mushroom, bone marrow sauce

P E N M A E N U C H A F

Mains

Roast Best End of Local Lamb

cauliflower cheese, tenderstem broccoli, roast potatoes, lamb jus

Poached Cod

taramasalata, brown shrimps, vermouth sauce

Stuffed Onion

rosemary gnocchi, peas, tomato, herb velouté

Pork Belly

asparagus, crispy pork cheek, shallot and bacon sauce

If you have any food allergies, intolerances or special dietary requirements,
please let us know before placing your order.

PENMAENUCHAF

Desserts

Steamed Treacle Pudding

custard, hazelnut nougatine

Strawberry Pavlova

Chantilly cream, strawberry sorbet

Dark Chocolate Delice

cherry sorbet

Welsh Cheese

cider and apple chutney, crackers, quince jelly

Filter, cappuccino or espresso coffee
served with petit fours ~ £5.50 per person

If you have any food allergies, intolerances or special dietary requirements,
please let us know before placing your order.