



## **Sample Sunday Lunch Menu**

**1 Course - £12.95    2 Course - £16.95    3 Course - £20.95**

### **Starters**

**Soup of the Day with Bread and Butter (v)**

**Chicken and Tarragon Ballantine, pickled Mushrooms, Plums and Crisp Sour Dough**

**Mixed Seafood Tian, Fennel and a Sesame Wafer**

**Welsh Rarebit on Toasted Bloomer Bread, Poached Hens Egg and Rocket Leafs**

**Garlic Mushrooms, on Toasted Sour Dough and Truffle Oil (v)**

**Spiced Chicken Wings with a Garlic Aioli**

**Selection of Breads, Olives and Balsamic**

### **Mains**

**Roast Topside of Welsh Beef with Yorkshire Pudding**

**Roast Shoulder of Welsh Lamb**

**Roast Pork Belly, Herb and Apricot Stuffing**

**Vegetarian Sage, Onion and Nut Roast (v)**

**All served with Roast Potatoes, Seasonal Vegetables and Gravy**

**1891 Beef Burger, Toasted Sour Dough and French Fries**

**Beer Battered Fillet of Haddock, Garden Peas, Tatar sauce and Hand Cut Chips**

**Fillet of Plaice, Crab Crushed Potatoes, Seasonal Greens, Fennel and a Dill Emulsion**

**Creamy Spinach and Blue Cheese Gnocchi with Pine Nuts (v)**

### **Desserts**

**Vanilla Crème Brulee with Shortbread Biscuit**

**Sticky Toffee Pudding, Butterscotch Sauce, Salted Caramel Ice cream**

**White Chocolate and Pistachio Brownie with Lemon Curd Ice cream**

**Treacle Tart, Ginger Cream and Cinnamon Granola**

**1891 Ice Cream Sundae Topped with Marshmallows**

**Welsh Cheddar and Stilton Celery, Chutney and Biscuits**