



SUNDAY ROAST

£15.50 1 course/ £22.50 2 courses/ £27.50 3 courses

STARTERS

WELSH LEEK (V) Smoked & barbecued, leek emulsion, romesco sauce

WILD MUSHROOMS Parsley & brandy cream, focaccia

CHICKEN LIVER PARFAIT Red onion chutney, sourdough

LLYS MEDDYG SMOKED SALMON Celeriac remoulade, apple, sourdough focaccia

MAINS

WOOD FIRED WELSH BLACK RUMP Yorkshire pudding, and all the trimmings

ROAST FREE RANGE CHICKEN Sage, onion, & pork stuffing

CHARGRILLED SEA BASS Sweetcorn risotto, mussels, lemon verbena, leek

CHARRED HISPI CABBAGE (V) Miso, apple, toasted seeds, sauce vierge

RISOTTO Pea, leek, parma ham, garden oil, parmesan

DESSERTS

LEMON POSSET Pistachio sable, apple

TREACLE TART Chantilly cream

DARK CHOCOLATE CREMEUX Hazelnut, creme fraiche, raspberry

SELECTION OF WELSH CHEESES Homemade crackers, chutney, apple, grapes (£3 surcharge)

Please ask a member of staff for any allergy advice.

Most of our dishes can be adapted to suit different dietary requirements, just ask.

**Our award winning cold smoked salmon from our smokeshed is available to take home.*

Ask the team for more info or check out thesmokeshed.co.uk