## Lunch Sunday 14<sup>th</sup> January

## <u>To Start</u>

Award winning Gower Salt Marsh Lamb Cawl, homemade bread, cheese	9
Spicy cauliflower soup, chorizo oil, homemade bread	7.5
Slow roasted pork Bon Bons, sriracha mayonnaise, pickled veg.	9
Chicken liver Parfait, sweet onion chutney, toasted rye bread	8.5
Whipped Goats Cheese, baked figs, toasted walnuts, sourdough.	8.5
King Prawns, garlic and lemon butter, crusty ciabatta.	10.5
ining i rawns, garne and remon succes, crustly classica.	10.5
The Middle	
Dijon and herb roasted sirloin of Welsh Beef, Yorkshire pudding, horseradish sauce.	16.9
Lemon and thyme roasted chicken, cranberry sauce.	15.9
Garlic and rosemary Award winning Gower Salt Marsh Leg of Lamb, mint sauce.	16.9
*All served with crispy roast potatoes, minted peas and shallots, glazed carrot basavoy cabbage and smoked bacon, swede and carrot mash, honey roasted parsnip,	tons,
cauliflower and leek bake, rich gravy.	140
Spiced cauliflower Wellington, red pepper sauce.	14.9
<u>"Naked Fish"</u> Today's Fresh Fish- simply Pan Fried or Grilled, roasted cherry vine tomatoes, lemon and samphire butter, new potatoes <u>or</u> chunky chips.	
Cillat of Halia	20
Fillet of Hake	20
Chunky Fillet of Cod	18.5
Sea Bass	22
<u>The End</u>	
Cain's famous Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream	7.5
Crème Brûlée, homemade cinnamon shortbread, fresh fruit	7.9
Strawberry Cheesecake, Strawberry Ice cream	8
Croissant bread and butter pudding, Belgian white chocolate, raspberry	o 7.5
	7.5
Welsh Cheeseboard -Perl Wen, Perl Las, Snowdonia Black Bomber, grapes, chutney,	10 5
selection of biscuits	10.5

4.5

4.5

Welsh Dairy Ice Cream - Vanilla, Chocolate, Strawberry, Rum & Raisin

Yummy Sorbets: Raspberry, Mango, Lemon