

the Hag's Head

Sunday Lunch

To Start

Chefs Homemade Soup ☐

Leek & potato soup served with warm bread and butter

Goats Cheese Tarts ⑤

Goats Cheese tartlets served with pesto dressed leaves and port onion jam

Cockles

Creamed leeks and cockles served on a warm puff over dressed leaves

Welsh Rarebit

Portobella mushroom topped with wholegrain rarebit served with apple and walnut salad

Mains

Welsh Beef Topside

served pink with Yorkshire pudding

Roast Turkey Breast

with cranberry stuffing

Welsh Lamb Shoulder

with minted jus

Mushroom Puff ⑤

with stilton, thyme, caramelised garlic and walnut crumb

Walnut, Wild Mushroom and Garlic Risotto Bake ☐

All served with roast potatoes, carrots and parsnips, cabbage, and swede

(please ask for more vegetables if required and how you would like your meat sliced)

Desserts

Welsh Bread and Butter Pudding ⑤

Welsh cake, brioche and Merlin liqueur pudding served with bara-brith ice cream

Apple Crumble ☐

Apple and mixed berry crumble served with custard

Affogato ⑤

Coffee ice cream served with Chantilly cream, almonds, amaretti biscuits and hot chocolate sauce

Eton Mess ⑤

Mixed berry Eton mess served with meringue and Chantilly cream

☐ – Vegan

⑤ – Vegetarian

1 course at £12.95, 2 courses at £16.95 or 3 courses at £19.95