

## MAWDDACH Sunday Lunch Menu

**Two Courses £22 - Three Courses £25**

### Starters

La Ribolitta – A traditional Tuscan style bean, tomato & vegetable soup (v)(gf)

A plate of Trealy Farm cured meat & salami with pickles & olives (gf)

Bruschetta with Caponata (classic Sicilian sweet & sour aubergine & tomato relish) and soft-boiled local free-range egg (v)

Red cabbage, sweet potato, avocado, homemade cottage cheese, carrot & beetroot salad with seeds, nuts & honey (v)(gf)

Homemade pappardelle with Norfolk asparagus & homemade pesto (v)

### Main Courses

Roast local beef Sirloin with roast potatoes and Yorkshire pudding

**Supplement £2.50**

*Please note - the beef is served pink, if you would prefer it well done, please ask*

Capestone farm free-range chicken leg Poche-Grille with mashed potato and red wine sauce (gf)

Hake fillet with puy lentils & tomato, salsa verde and brown butter breadcrumbs

Homemade wild sea trout fishcake with charred broccoli & pine nut salad and caper & herb mayonnaise

Slow-cooked local free-range pork collar with mashed potato (gf)

Red pepper, aubergine, mushroom, sweet potato & homemade cottage cheese pie with new potatoes and remoulade (v)

*Main courses are served with mixed vegetables*

***A children's menu is also available***

### Sides

Roast potatoes (gf) £3

Yorkshire pudding £1.50

New potatoes (v)(gf) £3

Mashed potato (v)(gf) £2.50

Parmesan polenta (gf) £3

Red cabbage, carrot & beetroot salad with seeds, nuts & honey (v)(gf) £3.50

Extra mixed vegetables - for two (v)(gf) £3

## MAWDDACH

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12 noon till 2.30 pm

### Desserts

Warm orange and almond cake with mascarpone cream (v)(gf)

Warm ginger cake with salted caramel ice cream (v)

Crème brûlée (v)(gf)

Vanilla pannacotta with spice-poached pear and almond praline (gf)

Milk chocolate cream with honeycomb and orange sauce (v)

Welsh cheeses with oat biscuits, sourdough and chutney

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### Coffee

Single Espresso £2.00

Americano /Decaffeinated £2.20

Cappuccino / Latte / Mocha / Machiato / Flat White £2.50

Double Espresso / Hot chocolate £3.00

### Tea £2.20

Traditional / Decaffeinated/ Earl Grey / Green/ Peppermint / Camomile/  
Assam / Blackcurrant & Vanilla / Lemon & Ginger / Orange & Cinnamon

### Liqueur Coffee £5.50

Irish (Jamesons) / Calypso (Tia Maria) / Sultan (Baileys)/ French (Remy Martin)  
Italian (Disaranno) / Russian (Smirnoff) / American (Jim Beam) / Carribean (Lamb's Navy)  
Floater (No Alcohol £3.50)

### Dessert Wine & Port

Brown Brothers Late Harvest Orange Muscat 2013 37.5cl

75ml measure £4.00

Bottle £14.00

Sandeman 10 year old Tawny Port