

THE HAYLOFT

SUNDAY LUNCH

Changing monthly - created using the best local produce available to us at the moment.

Two courses 25 | Three courses 30

NIBBLES

Mixed nuts 4 / Olives 4

Godwin's sourdough & butter 5

Bodnant sausage roll & bloody mary ketchup 5

STARTERS

Chicken Mousseline, textures of mushroom, tarragon emulsion	7.50
Grilled figs, whipped pontsygawn, candied walnuts, honey, rosemary crumb	8.50
Soup of the day, warm bloomer bread, butter	7
Rarebit, sauteed leeks, smoked bacon	7.50
Smoked mackerel, horseradish puree, beetroot, sourdough crumb	8.50

MAINS

The Hayloft's Roast for Two	38
Roast chicken, roasted pork loin, thick slices of roast beef with crispy roast potatoes, sausage and sage stuffing, Yorkshire puddings, gravy and seasonal vegetables (GFA, DFA)	
Roast beef, crispy roast potatoes, sausage and sage stuffing, Yorkshire pudding, gravy and seasonal vegetables (GFA, DFA)	24
Roasted pork loin, crispy roast potatoes, sausage and sage stuffing, Yorkshire pudding, gravy and seasonal vegetables (GFA, DFA)	22
Roast chicken, sausage and sage stuffing, a giant Yorkshire pudding, crispy roast potatoes, seasonal vegetables and gravy (GFA, DFA)	22
Mushroom Wellington, crispy roast potatoes, Yorkshire pudding, gravy and seasonal vegetables (VeA)	16.50
Roast salmon, leek veloute, parmentier potatoes (GFA)	22

SIDES

Crispy roast potatoes 4 / Buttered new potatoes 4 / Cauliflower cheese 4.50
Spring salad 4 / Seasonal vegetables 4

PUDDING

Salted caramel tart, vanilla ice cream	7
Vanilla cheesecake, biscoff crumb, caramelised banana	8
Chocolate mousse, chocolate orange and almond crumb	8
Plum and almond financier, plum, vanilla mascarpone	8.5
Selection of Welsh ice cream and sorbets	3 / 4/ 5

Please ask your server about allergens & dietary requirements

