

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

Roast pumpkin soup, pumpkin seeds, crème fraîche & sage oil	7.50
Whipped sweet potato, crumbled goats cheese, parma ham & toasted pumpkin seeds (GF)	8
Autumn vegetable terrine, salted rosemary croute (Vg)	8
Pork and black pudding bon bon, apple and sage puree, pickled apple	8.50
Prawn salad, roasted red pepper gazpacho (GF)	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
Pan fried salmon, leek veloute, potato rosti (GFA)	22

SIDES

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

PUDDING

Sticky toffee pudding, butterscotch sauce & vanilla ice cream	8
Pumpkin pie, tonka bean meringue & walnut syrup	7.50
Blackberry and elderflower pannacotta, apple oats & berry gel (Vg)	7.50
Honey baked cheesecake, spiced fig compote	8
Selection of Welsh ice cream and sorbets	3 / 4/ 5

Please ask your server about allergens & dietary requirements

