

# tir a môr

## SAMPLE SUNDAY LUNCH MENU

Two courses £27 | Three courses £35

### STARTERS

- Wild garlic, leek and potato soup, Welsh rarebit croûte (v)
- Whipped goat's cheese and beetroot salad, toasted pine nuts, aged balsamic (v)
- Ham hock terrine, piccalilli, toasted artisan bread
- Smoked salmon, lemon and crème fraîche dressing

### MAINS

- All roasts are served with a selection of seasonal vegetables and duck fat roast potatoes
- Roast Welsh beef sirloin, Yorkshire pudding, red wine jus
  - Roast Welsh lamb leg, rosemary sauce
  - Pot roast chicken breast, creamed potatoes, asparagus, pearl onion and pancetta jus
  - Cod loin, minted pea purée, fondant potato, confit tomato, warm tartare sauce
  - Charred and smoked aubergine, buckwheat salad, spinach, red pepper fondue, lemon and soya yoghurt, pomegranate, toasted seeds (ve)

### SIDES

- Fries or chunky chips (ve) 5 | Garlic Blas Y Tir leek and sautéed potatoes (v) 6
- House salad (ve) 6 | Welsh Cheddar truffle mac 'n' cheese (v) 8

### DESSERTS

- Strawberry and mascarpone crème brûlée, Aberffraw biscuit (v)
- Passion fruit dome, blackberry gel, chocolate soil (ve)
- Glazed Sicilian lemon tart, clotted cream, raspberries (v)
- Bara Brith bread and butter pudding, custard (v)

(v) vegetarian | (ve) vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. An optional 12.5% service charge will be added to your bill.