



Next Door

Sunday Lunch

Starters

Beef short rib, sweetcorn purée, celeriac remoulade, braising jus (gf)
Steamed Conwy mussels, tarragon and cider cream, crusty bread
Poached monkfish, mussels, bouillabaisse, croutons, parsley (df)
Roasted garlic falafel, red pepper and walnut purée, cucumber and mint yoghurt (vg, df, gf)
Soup of the day, crusty homemade bread

Mains (all served with your choice of two sides)

Roast silverside of Conwy Valley beef, Yorkshire pudding, roast potatoes, carrot purée, gravy
Roast turkey, pigs in blankets, roast potatoes, sage and onion stuffing, gravy
Crispy roasted belly pork, pumpkin purée, roast apple, roast potatoes, cider and peppercorn cream
Marinated cauliflower steak, confit heritage tomato, herb dressing, couscous (vg)
Pan seared fillet of cod, spring onion and lemon potato cake, spinach veloute, pickled cockles

Sides

Sprouts, leeks and chestnuts
Roasted squash and carrots
White beans and pancetta
Cauliflower Black Bomber cheese

Desserts

Ginger infused sticky toffee pudding, toffee sauce, brandy snap, vanilla ice cream
Christmas pudding, brandy sauce, cranberry and orange compôte, rum and raisin ice cream
Dark chocolate vegan brownie, raspberry ripple ice cream, dried raspberries, raspberry coulis (vg) (gf with raspberry sorbet)
Selection of ice creams (per scoop)
Welsh cheeses, apple jelly, oat biscuits

**Main only – 18, Two courses - 27
Three courses – 33**