

Sunday menu

(Served 12pm - 4pm)

2 courses £24.95 / 3 courses £29.95

2 and 3 courses include a glass of house wine

Starters

Soup of the day £5.95 (V) (G) (GFA) Served with fresh sourdough bread

Walnut, goats cheese and beetroot tortellini £9.50 (G) (N) (D)(VG) Homemade tortellini filled with goats cheese and honey, beetroot reduction

Mushroom and port pate £8.50 (VG) (V) (D) (G) Wild mushroom and port pate wrapped in courgette served with baked crostini

Bloody mary prawns and crayfish £13.50 (G) (CR) on home baked spelt sourdough

Mains

Topside of Welsh beef £18.00 (G) (SD) (D) (E)

Yorkshire pudding, butternut purée, garlic and Rosemary roasted potatoes, heritage carrots, tender-stem broccoli and winter spiced red cabbage

Welsh lamb rump £18.00 (D) (SD)

butternut purée, garlic and Rosemary roasted potatoes, heritage carrots, tender-stem broccoli and winter spiced red cabbage, mint sauce

Supreme of chicken £18.00

butternut purée, garlic and Rosemary roasted potatoes, heritage carrots, tender-stem broccoli and winter spiced red cabbage, homemade stuffing

Baked cod £18.00 (F) (D)

Fillet of cod baked with a nduja rarebit on creamy lemon and garlic potatoes and crispy kale

Mojo's Smash burger £16 (G) (D)

Using local Welsh beef mince, topped with your choice of cheese, homemade chilli jam and home cooked chips Choose from applewood smoked cheese, Stilton, goats cheese

Goats cheese and Beetroot Risotto £15.50 (V) (VEO) (D) (CE) (SD)

Beetroot risotto with goats cheese, dressed with rocket

Sides

Cauliflower cheese £3.50 / Honey roasted parsnips £3.50 / Yorkshire pudding £1.50 / Bowl of roasties £3.50 / Homemade stuffing £2.50

Desserts

Apple and berry crumble £8.50 (N) (D) Pistachio crumble, served with custard

Jeff's sticky toffee pudding £8.50 (D)(G) Served with custard or ice cream

Triple Belgian Chocolate Brownie £7.50 (G) (D) (E) Homemade, served with salted caramel ice cream

Cannoli and poached pears £7.50 (D) (SD) Cannoli filled with cardamom cream, winter spiced poached pears and a homemade orange marmalade.

FOOD ALLERGENS AND INTOLERANCES V (Vegetarian) VE (Vegan) GF (Gluten Free) GFA (Gluten Free Available) (G) Gluten D (Dairy) E (Egg) S (Soya) N (Nuts) M (mustard) SD (Sulphur dioxide) MO (Molluscs) CR (Crustaceans) L (Lupin) PN (Peanuts) CE(Celery) (SE) Sesame (F) Fish

Please ask a member of staff for more information on food allergens and intolerances before you make your order. Please let us know about any serious allergens. All ingredients are carefully selected and locally sourced where possible, however we cannot guarantee our dishes to be free of nuts or nut traces or that fish dishes are free from all bones.