



# T H E R I B

S M O K E H O U S E   A N D   G R I L L

## SUNDAY LUNCH

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Two Courses **£28.00** per person

Three Courses **£34.00** per person



## STARTERS

### SOUP OF THE DAY 🍲 (V)

With artisan bread (V,W,B) and Welsh butter (V,D), or gluten free bread with spread (V,S,E)

### BEETROOT CURED SMOKED SALMON

Smoked beetroot, radish, salad (F,SD)

### SLOW COOKED BEEF BRISKET CROQUETTES

Black garlic mayonnaise (W,E,SD)

### SMOKED BUTTERMILK FRIED CHICKEN THIGHS

'Nduja mayonnaise, hot honey, crispy chicken skin (W,E,D)

### SMOKED BEETROOT & GOAT'S CHEESE SALAD

Mixed leaves, lemon dressing (V,D,SD)

## MAINS

### ROASTED WELSH BEEF

Beef fat roast potatoes, honey roasted carrots, parsnips, cabbage, broccoli, Yorkshire pudding, gravy (W,E,D)

### SLOW ROASTED PORK BELLY

Beef fat roast potatoes, honey roasted carrots, parsnips, cabbage, broccoli, Yorkshire pudding, gravy (W,E,D)

### WHOLE SMOKED & ROASTED CHICKEN (FOR TWO TO SHARE)

Beef fat roast potatoes, honey roasted carrots, parsnips, cabbage, broccoli, Yorkshire pudding, gravy (W,E,D)

### ROASTED COD

Yeasted cauliflower, grilled leek, smoked beetroot, blackened cauliflower dressing (F,SD)

### CHESTNUT ROAST 🍂

Roast potatoes, roasted carrots, parsnips, cabbage, broccoli, vegetarian gravy (V,S)

## DESSERTS

### SALTED CARAMEL BAKED CHEESECAKE

Toffee mousse, chocolate crumb (V,S,D,E)

### WHITE CHOCOLATE & CHERRY BAKEWELL SUNDAE

White chocolate ice cream, sable biscuit (V,D,W,E,A,S)

### PLANT-BASED APPLE, PLUM & BLACKBERRY CRUMBLE 🍂

Dairy free vanilla ice cream (V,W,S)

### STICKY TOFFEE PUDDING

Caramel sauce, honeycomb ice cream (V,D,E)

### WELSH CHEESE BOARD £6.00 SUPPLEMENT

Perl Wen, Caerphilly, Perl Las Blue and Snowdonia Black Bomber, with spiced pear chutney, celery, grapes and cheese biscuits (V,R,W,B,D,C)



A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

**Gluten Allergy:** (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

**Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

**Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

**Lifestyle:** 🍂 Plant-based, (V) Vegetarian