



T H E R I B

SMOKEHOUSE AND GRILL

Seasonal Sunday Lunch

Three Courses

£35 per person | £22 children (3 – 12 years)



STARTERS

Soup of the Day (V)

Warm bread (V,W,B), Welsh butter (V,D)

Severn and Wye Smoked Salmon

Pickled celeriac, clementine gel, crème fraiche (F,C,D,SD)

Slow Cooked Beef Croquette

Horseradish mayonnaise (W,E,D,MU,SD)

Truffle and Cheese Arancini

Chive mayonnaise, Gran Levante cheese crisp (V,W,D)

MAIN COURSES

Welsh Topside of Beef

Beef fat roast potatoes, honey glazed roasted carrot and parsnip, seasonal green vegetables, Yorkshire pudding, gravy (W,E,D,SD)

Pan Roasted Cod

White bean, leek and mussel chowder, seasonal greens (F,D,M,SD)

Roasted Turkey

Beef fat roast potatoes, sage and onion pig in blanket, apricot and pork stuffing, honey glazed roasted carrot and parsnip, sprouts, gravy (W,SD)

Chestnut Roast

Roast potatoes, honey glazed carrot and parsnip, seasonal green vegetables, vegetable gravy (V,S)

DESSERTS

Chocolate Fondant

Jaffa cake ice cream, orange gel (V,S,D,E)

Apple and Cherry Crumble

Vanilla ice cream or custard (V,W,O,D)

Christmas Pudding Sundae

White chocolate ice cream, almond and cranberry (V,W,S,D,A)

Welsh Cheese Board | £6.00 supplement

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

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