



# THE RIB

SMOKEHOUSE & GRILL

## SUNDAY LUNCH MENU

Two Courses **£28.00** per person

Three Courses **£34.00** per person

# SUNDAY LUNCH MENU

## STARTERS

### SLOW COOKED BEEF BRISKET CROQUETTES

Honey and mustard mayonnaise *(W,E,MU,SD)*

### 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)*

### SPICED BREADED CAULIFLOWER WINGS

Buffalo sauce and ranch dressing *(V,SD)*

### SEVERN & WYE SMOKED SALMON

Basil mayonnaise, pickled radish and lemon,  
crostini *(F,SD,W)*

### GOAT'S CHEESE & SMOKED BEETROOT

Toasted English muffin, mixed leaves, pear  
and honey gel *(V,W,D,SD)*

## MAINS

### WELSH TOPSIDE OF BEEF

Beef fat roast potatoes, maple glazed roasted  
carrot and parsnip, seasonal greens, Yorkshire  
pudding, gravy *(W,D,E,SD)*

### SLOW ROASTED PORK BELLY

Beef fat roast potatoes, maple glazed roasted carrot  
and parsnip, seasonal greens, Yorkshire pudding,  
gravy *(W,D,E,SD)*

### HOUSE SMOKED TURKEY BREAST

Beef fat roast potatoes, maple glazed roasted carrot  
and parsnip, seasonal greens, Yorkshire pudding,  
gravy *(W,D,E,SD)*

### ROASTED HAKE FILLET

Wild garlic and pea sauce, salt roasted new potatoes,  
tenderstem broccoli *(F,D,SD)*

### CHESTNUT ROAST

Roast potatoes, maple glazed roasted carrot  
and parsnip, seasonal greens, gravy *(V,S)*

## DESSERTS

### RASPBERRY & VANILLA CHEESECAKE

White chocolate ice cream, oat crumb *(W,S,D,E,O)*

### PIMM'S STRAWBERRIES & CREAM SUNDAE

Vanilla ice cream, Pimm's strawberry compote,  
sable biscuit *(V,D,W,E,SD)*

### CHOCOLATE FONDANT

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

### STICKY TOFFEE PUDDING

Caramel sauce, boozy dates, caramel ice cream *(V,D,E,SD)*

### PLANT-BASED CHOCOLATE BROWNIE 🌿

Red cherry sorbet *(V,S)*

### 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