

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
Smoked caper and bone marrow mayonnaise, crispy capers *(W,E,SD)*

SOUP OF THE DAY *(V)*
Artisan bread *(V,W,SP,R)* and Welsh butter *(V,D)*, or gluten free bread with spread *(V,S,E)*

SPICED BREADED CAULIFLOWER WINGS
Korean BBQ sauce, lime and chilli *(V,W,S,SE,SD)*

SEVERN & WYE SMOKED SALMON
Pickled celeriac, clementine gel, crème fraiche *(F,C,D,SD)*

GOAT'S CHEESE & SMOKED BUTTERNUT SQUASH
Mixed leaves, croutons, balsamic vinegarette *(V,W,D,SP,R,B,S,SD)*

MAINS

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

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

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

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

MISO GINGER SALMON FILLET
Chilli and garlic fried polenta, Asian salad, crispy noodles and seaweed *(W,S,F,SE,E)*

SMOKED & ROASTED BUTTERNUT SQUASH
Coconut curry sauce, dahl croquette, tamarind and lime yoghurt, toasted coconut *(V,SD,W,S)*

DESSERTS

RASPBERRY & VANILLA CHEESECAKE
White chocolate ice cream, oat crumb *(W,S,D,E,O)*

'TOFFEE CRISP' SUNDAE
Vanilla ice cream, brownie pieces, toffee sauce, puffed rice, whipped cream and sea salt *(V,D,W,S,E,SD,B)*

CHOCOLATE FONDANT
Banana, banoffee ice cream *(V,W,O,S,D,E)*

CHOCOLATE BROWNIE
Red cherry sorbet *(V,S)*

STICKY TOFFEE PUDDING
Butterscotch sauce, glazed pecans and honeycomb ice cream *(V,W,D,E,PN)*

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