

BWYTY
MAWDDACH
RESTAURANT

SUNDAY LUNCH MENU

12 pm – 3.30 pm

2 Courses £14.00 3 Courses £18.00

STARTERS

Beetroot soup with crème fraiche (v)

Chicken liver parfait with marrow chutney cheese and sourdough toast

Salad of bitter leaves & pressed slow cooked local pork with warm polenta croutons and salsa verde

Caesar salad with salted anchovies and rye breadcrumbs

Anglesey goats cheese salad with salt-baked beetroot, capers, sugar & spice roast walnuts and red wine vinegar (v)

MAIN COURSES

Roast aged local Welsh Black beef Sirloin with Yorkshire pudding

Bala pork belly, slow cooked in rapeseed oil with crackling

Raised free-range chicken, leek and home dry-cured bacon pie

Steamed local Welsh Black beef and shallot suet pudding

Salmon & organically farmed sea trout fishcakes with salsa verde

Slow cooked and grilled local lamb shoulder

Roast free-range chicken breast

Pasta rotollo of spinach, ricotta & portabella mushrooms with Grana Padano cheese (v)

Risotto with winter greens and Pecorino Fiore Sardo cheese (v)

All main courses are served with seasonal vegetables and potatoes

A children's menu is also available

DESSERTS

Sticky toffee pudding with toffee sauce and crème fraiche

Pot of Milk chocolate & mascarpone cream with dark chocolate sorbet

Vanilla rice pudding

Almond nougat glacey (frozen almond nougat with fresh raspberries)

Orange and almond cake with orange sauce

Hafod organic cheddar and Perl Las organic blue cheeses with oat biscuits and pickled walnuts



K I D S M E N U

All £6.50

Roast beef and Yorkshire pudding with roast potatoes and vegetables

Locally made bangers with mash or chips and peas

Breaded free-range chicken fillets with mash or chips and chips

Spaghetti with Bolognese sauce and Parmesan

Spaghetti with tomato sauce and Parmesan (v)