



Sunday menu

(Served 12pm - 4pm)

2 courses £24.95 / 3 courses £29.95

2 and 3 courses include a glass of house wine

Starters

Soup of the day £5.95 (V) (G) (GFA)

Served with fresh sourdough bread

**Walnut, goats cheese and beetroot tortellini £9.50
(G) (N) (D)(VG)**

*Homemade tortellini filled with goats cheese and honey,
beetroot reduction*

Mushroom and port pate £8.50 (VG) (V) (D) (G)

*Wild mushroom and port pate wrapped in courgette served
with baked crostini*

Bloody mary prawns and crayfish £13.50 (G) (CR)

on home baked spelt sourdough

Mains

Topside of Welsh beef £18.00 (G) (SD) (D) (E)

Yorkshire pudding, butternut purée, garlic and Rosemary roasted potatoes, heritage carrots, tender-stem broccoli and winter spiced red cabbage

Welsh lamb rump £18.00 (D) (SD)

butternut purée, garlic and Rosemary roasted potatoes, heritage carrots, tender-stem broccoli and winter spiced red cabbage, mint sauce

Supreme of chicken £18.00

butternut purée, garlic and Rosemary roasted potatoes, heritage carrots, tender-stem broccoli and winter spiced red cabbage, homemade stuffing

Baked cod £18.00 (F) (D)

Fillet of cod baked with a nduja rarebit on creamy lemon and garlic potatoes and crispy kale

Mojo's Smash burger £16 (G) (D)

*Using local Welsh beef mince, topped with your choice of cheese, homemade chilli jam and home cooked chips
Choose from applewood smoked cheese, Stilton, goats cheese*

Goats cheese and Beetroot Risotto £15.50 (V) (VEO) (D) (CE) (SD)

Beetroot risotto with goats cheese, dressed with rocket

Sides

Cauliflower cheese £3.50 / Honey roasted parsnips £3.50 / Yorkshire pudding £1.50 /

Bowl of roasties £3.50 / Homemade stuffing £2.50

Desserts

Apple and berry crumble £8.50 (N) (D)

Pistachio crumble, served with custard

Triple Belgian Chocolate Brownie £7.50 (G) (D) (E)

Homemade, served with salted caramel ice cream

Jeff's sticky toffee pudding £8.50 (D)(G)

Served with custard or ice cream

Cannoli and poached pears £7.50 (D) (SD)

*Cannoli filled with cardamom cream, winter spiced
poached pears and a homemade orange marmalade.*