



# Sunday Lunch

### **STARTERS**

Lemon & black pepper breaded King prawns, sweet & sour pepper compote, saffron aioli £8.75

Goats' cheese mousse, caramelized green figs & walnuts, honey, poppy seed & balsamic dressing {v} {qf} £8.00

Soup of the day served with chargrilled bread {v} £5.20

Shredded duck leg, cashew nut & spring onion, watercress, orange glaze £7.70

Smoked salmon & confit salmon rillette, pickled cucumber, horseradish cream, crisp bread, crispy capers £8.50

# MAIN COURSES

Roast Sirloin of Welsh beef, roast potatoes, Yorkshire pudding, gravy £16.50

Roast leg of Welsh lamb, roast potatoes, Yorkshire pudding, mint gravy £15.95

Roast pork loin, apple compote, roast potatoes, Yorkshire pudding, pork jus £15.50

Roasted chicken breast, fondant potato, hispi cabbage & crisp pancetta, jus £15.00

Pan fried cod fillet, crushed peas & spinach, sauce vierge, crisp potato {gf} £15.50

Roasted red pepper, sundried tomato stuffing, sauteed potatoes & spinach, Henllys' wild garlic pesto  $\{v\}$ £14.50

## HARRY'S CLASSIC DESSERTS

Mixed berry & sloe gin jelly, blackcurrant sorbet, butter shortbread £7.20

Brandied sultana bread & butter pudding, vanilla ice cream

£7.20

Fresh lemon syrup sponge, lemon cream £7.20

Selection of farmhouse Welsh cheeses, our own crisp bara brith, Nia's fruit chutney £9.75

> Selection of ice creams & sorbets, Welsh butter shortbread £6.00

#### **SPECIALS BOARD**

Please check our specials for today. We use local produce whenever possible to bring you the best of Harry's dining.

#### THANK YOU FOR DINING WITH US AT HARRY'S BISTRO

We have endeavored to ensure our menu can be adapted to dietary requirements, but during service this can be difficult, and we do require at least 24 hours' notice to ensure that we can provide satisfaction. Please speak to a member of staff to specify any allergies/dietary requirements.

Please note: Menu items and prices may be subject to change.