



### Sample Menu

#### Sunday Menu / Bwydlen dydd Sul

##### Starters / Cyrsiau Cynfat

*Roast tomato soup, Welsh rarebit crouton, herb oil*

*Goats cheese & chive bonbons, pickled beetroot, beetroot puree, pesto-dressed leaves*

*Crispy slow-cooked pork shoulder, Molly's piccalilli, dressed pea shoots, herb toasts*

##### From the Kitchen / O'r Cegin

###### Molly's Traditional Sunday Roast

*Welsh topside of beef\**

*Loin of pork with crackling\**

Carvery accompanied with a selection of fresh, seasonal vegetables, stuffing, Yorkshire pudding and roasting gravy

*Oven-roast Welsh lamb rump, dauphinoise potatoes, sticky red cabbage, leek puree, rosemary reduction*

*Pan-fried fillet of hake, buttered new potatoes, braised fennel, pickled cucumber, prawn and caper butter*

*Chickpea & butternut burger, fried halloumi, gem lettuce, tomato, toasted sourdough bun, French fries, onion rings*

\*Sunday roast offering will always consist of minimum of two meats, meats will vary week to week

##### Children's Menu / Bwydlen Plant

*Child's roast (small plate for big tummies)*

*Chicken goujons, baked beans, French fries*

*Cod bites, peas, chunky chips, lemon wedge*

##### Dessert / Pwdinau

*Sticky toffee sponge, toffee sauce, salted caramel ice cream*

*Vanilla crème brulee, shortbread biscuit*

Guests with dietary requirements please call ahead or speak with a member of staff on arrival for information and dining options

*Please note that this sample menu shows our full Sunday offering, we will be building up to this as we re-open following lockdown*

*Molly's*