

# SUNDAY LUNCH MENU

SERVED FROM 12:00 UNTIL 16:00

ONE COURSE - 12

TWO COURSES - 16

THREE COURSES - 20

## STARTERS

### MIXED OLIVES, SUNBLUSHED TOMATOES & ARTICHOKE (VG, GF)

Purple Kalamata, green Amfissa olives, sunblushed tomatoes & artichoke in a rosemary marinade

### SOUP OF THE DAY

Crusty bread & salted butter

### CHICKEN & TRUFFLE TERRINE

Piccaililli & petit pain

### CHILLI & GARLIC MUSHROOM TAPAS (V)

Sautéed in olive oil with paprika & croutons

### Z'A'ATTAR HALLOUMI STICKS (V, GF)

Beetroot & horseradish ketchup

### GRILLED AUBERGINE ROLLS (VE, GF)

Spiced quinoa, crunchy vegetables & vegan cheese

### WELSH LAMB CAWL COBBLER

Slow cooked lamb neck, seasonal vegetable broth with a savoury buttermilk & Caerphilly scone

### KURO PRAWNS & KATSU DIP + 2 supplement

Bamboo charcoal coated king prawns & sweet curry dip

## SIDES

sides + 3.5 supplement

### BABY POTATOES WITH PARSLEY PESTO (V, GF)

### SWEET POTATO FRIES (VE, GF)

### GARLIC BREAD (V)

### MIXED GARDEN VEGETABLES (V, GF)

### CHEF'S SALAD (VE)

### THICK CUT CHIPS WITH MALDON SEA SALT (VE, GF)

### BATTERED ONION RINGS (VE)

## MAINS

### Classics

*Bread & extra virgin olive oil... on the house when purchasing a main course*

### ROAST USK VALLEY TOPSIDE OF BEEF

Roast parsnip, carrot & potatoes, gravy, Yorkshire pudding & chef's selection of garden vegetables

### HONEY, LEMON & DIJON GLAZED SALMON (GF)

Champ fritters, grilled little gem, chive butter sauce & chef's selection of garden vegetables

### SUMMER VEGETABLE WELLINGTON (VE)

Artichoke, courgette, sun blushed tomato, spinach & Freekeh wheat wrapped in puff pastry on pea velouté & chef's selection of garden vegetables

### ROAST CHICKEN

Roast parsnip, carrot & potatoes, gravy, pig in a blanket, traditional stuffing & chef's selection of garden vegetables

### SPINACH & RICOTTA CANNELLONI (V)

Smothered in tomato & bell pepper ragout topped with gratinated cheese sauce & served with a chef's salad

### CHICKEN JALFREZI

Tomato, onion, peppers, coriander, pilau rice & naan bread

### CWTCH BEER BATTERED COD

Macho peas, thick cut chips, tartare sauce & lemon wedge

## From the char grill

### 12OZ USK VALLEY BONE IN SIRLOIN (GF)

+ 10 supplement

Confit cherry tomatoes, roast shallot, mustard & parsley butter

### TUNA LOIN STEAK (GF) + 5 supplement

Confit cherry tomatoes, chimichurri & lemon wedge

### PRIME D CUT 10OZ GAMMON STEAK (GF)

Fresh wedge of pineapple & cherry tomatoes

Please inform us of any allergies or dietary requirements before placing your order.

V = vegetarian friendly although some cookery methods may affect this. VE = vegan friendly although some cookery methods may affect this. GF = gluten free although some cookery methods may affect this. Allergen information: all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients

## DESSERTS

### WARM CHOCOLATE & BEETROOT BROWNIE (V)

Coffee caramel & ruby chocolate ice cream

### ORANGE & PASSIONFRUIT TART (V)

Green apple puree & dark chocolate sauce

### WHISKY, ORANGE MARMALADE & MARZIPAN BREAD & BUTTER PUDDING (V)

Clotted cream

### CARROT CAKE CHEESECAKE (V)

Pistachio ice cream

### CRÈME BRULEE (V, GF)

Fruit compote

### MARIOS WELSH DAIRY ICE CREAM OR SORBET (V)

3 scoops topped with a chocolate pencil & pompadour wafer

### WELSH CHEESE PLATTER + 2 supplement

Crackers, fig & honey chutney, celery, fruit. Served with the below cheeses:

Hafod (GF) - Mature, handmade organic cheddar style unpasteurised hard cheese

Rinded Caerphilly (V, GF) - Thelma's original, artisan, crumbly, pasteurised semi hard cheese

Perl Las (V, GF) - Creamy blue, semi hard pasteurised

Perl Wen (V, GF) - Rinded soft pasteurised cheese in the style of Brie

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