

Autograph

at ERYL HALL

RESTAURANT

Sunday Menu

1 Course £19.95

2 Courses £24.95

3 Courses £29.95

STARTERS

Chefs Soup of the Day

Chefs soup served with an individual Artisan soda bread, Welsh salted butter, micro greens

can be **V** **VE** **GF**

Saucy Strips

Succulent chicken fillet strips, sticky chilli jam, micro coriander, balsamic glaze

Pork Belly Bites

Crispy pork belly bites, dark soy, honey, sesame, hoisin, microgreens

GF

MAINS

Traditional Sunday Roast

Roast of the day, roast potato, mashed potato, seasonal vegetables, sage and onion stuffing, Yorkshire pudding, red wine jus

can be **GF**

Cider and Lemon Battered Cod

Triple-cooked chips, mushy peas, tartar sauce, lemon zest, microgreens

Wholetail Scampi

Triple-cooked chips, mushy peas, tartar sauce, lemon zest, microgreens

Jewelled Nut Roast

Roast potato, mashed potato, seasonal vegetables, sage and onion stuffing, Yorkshire pudding, red wine jus

V **VE**

DESSERTS

New York Cheesecake

Baked New York cheesecake, Biscoff crumb, salted caramel

V

Chocolate Fudge Brownie

Chocolate brownie, vanilla ice cream

V **VE**

Raspberry Ripple Ice-Cream Sundae

Raspberry ripple ice cream, raspberry coulis, whipped cream, fresh raspberries

V **GF**

V Vegetarian **VE** Vegan **GF** Gluten Free

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy, please let a member of the team know at time of ordering.

Full allergen information is available on request.