

NANT DDU BISTRO

SUNDAY LUNCH MENU

THE CHEF CHANGES SOME OF THE DISHES EACH WEEK

TO START

CHEF'S SOUP OF THE DAY WITH BAKED BREAD

SAUTÉED MUSHROOMS IN GARLIC BUTTER WITH
TOASTED BRIOCHE (V)

CHICKEN LIVER AND PORT PARFAIT, FOCACCIA,
RED ONION MARMALADE

NANT DDU CLASSIC PRAWN COCKTAIL WITH
TOASTED PINE NUTS

CAJUN SWEET POTATO FRIES, CREAM CHEESE
AND CHIVE DIP (V)

TO FOLLOW

ROAST WELSH BEEF WITH YORKSHIRE PUDDING

CHICKEN BREAST WITH SAGE AND ONION
STUFFING

GRILLED SEABASS WITH SPRING VEGETABLES AND
SORREL SAUCE

SLOW ROASTED SHOULDER OF WELSH LAMB,
SWEET POTATO, SWEET ONION AND MINT PUREE
+ £1 EXTRA

ROAST WELSH LEG OF LAMB WITH MINT SAUCE

RISOTTO CAKES WITH ROASTED RED PEPPER
COULIS

ROAST LION OF PORK WITH STUFFING, APPLE
SAUCE AND CRACKLING

WELSH SIRLOIN STEAK WITH SAUTÉED
MUSHROOMS, TOMATO, ROASTED RED ONION
+ £5 EXTRA

ALL MAIN DISHES ARE SERVED WITH BUTTERED NEW POTATOES AND FRESH VEGETABLES

TO FINISH

STICKY TOFFEE PUDDING, HOT TOFFEE SAUCE
AND VANILLA ICE CREAM

SYRUP SPONGE PUDDING SERVED WITH CUSTARD

LEMON AND LIME POSSET WITH RASPBERRY
COMPOTE AND SHORTBREAD BISCUIT

RHUBARB AND CUSTARD CHEESECAKE

MAIN COURSE £15 + ANY EXTRA SUPPLEMENTS

TWO COURSES £18.95 + ANY EXTRA SUPPLEMENTS

THREE COURSES £22.95 + ANY EXTRA SUPPLEMENTS

ALL PRICES QUOTED IN GBP AND INCLUDE VAT AT 20%. WEIGHTS ARE ALL PRE-COOKED. FISH MAY CONTAIN BONES.
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.