

Cinio Dydd Sul

Black Lion

Sunday Lunch

Ddechrau / To Start

Chunky vegetable soup, baked ciabatta
Haddock goujon, tartar sauce, pea puree, parmentier potatoes
Perl wen, chutney filo parcels, wild garlic pesto salad
Braised Belly pork fritter, apple puree, crackling, black pudding bon-bon
Chicken & smoked bacon salad, mustard & honey mayonnaise

Prif Gwrs / Main Course

Bodior farm Shorthorn roast topside of Beef, Yorkshire pudding, and thyme gravy
Bodior farm roast leg of Lamb, creamed leeks, minted gravy
Roast fillet of Cod, steamed Menai mussels in garlic cream sauce (£2 supplement)
Bodior Farm roast loin of pork, cabbage & bacon, crackling, mustard sauce
Sweet potato, spinach & toasted pine nut Pithivier, creamed leeks, vegetable gravy
(All roasts served with roast potatoes and mixed vegetables)

Pwddin/ Pudding

Glazed vanilla crème brulee, Halen Môn salted shortbread
Warmed Chocolate brownie, orange reduction, crème chantilly
traditional bread & butter pudding, custard
Blackberry & apple granola topped crumble, custard or pouring cream
Selection of local Rhydydelyn cheese, fruit chutney and biscuits (£3 supplement)

Scoop of 'Môn ar Lwŷ' ice cream- vanilla, blueberry, strawberry, chocolate, mint choc chip,
Felin honeycomb & vanilla, raspberry sorbet, salted caramel, pistachio, champagne sorbet
(£2.50 per scoop)

1 course £15 , 2 course £20 , 3 course £25 ,

Please ask a member of staff about any allergy information