

# Sunday Menu @ The Brigands Inn

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# **Starters**

Leek and Potato Soup with Homemade Crusty Bread and Welsh Butter 6.00 [V, G, GFO]

Harissa and Lime King Prawn Cocktail 7.50(E, CR)

Pan Seared Scallops with Pea Puree, Crispy Smoked Streaky Bacon and Balsamic Glaze 12.00 [Sul, Moll]

Creamy Garlic Mushrooms on Toasted Focaccia with Mixed Leaves and Balsamic Glaze 7.50 (V, G, D, M, Sui)

Cauliflower and Cumin Fritters with Vegan Dill and Garlic Mayo Dip 6.75 [V\*, G, Sul, S]

Ham Hock Terrine with Apple and Pistachios, Winter Salad and Toasted Sourdough 7.50 (*G*, *GFO*, *M*, *TN*, *Sul* )

## <u>Mains</u>

Home Smoked Salmon Fillet served on Open Ravioli of Garlic King Prawns with Creamed Laver Bread £17.50 (CR, D, E, F, G, M, S)

Slowly Braised Welsh Lamb Henry, Roast Potatoes, Roasted Vegetables, Mint Gravy 24.50 [Sul]

Slowly Roasted Welsh Beef Brisket, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Gravy 15.75/Smaller portion 9.50 [D, E, G in Yorkshire Pudding)

Roasted Pork Belly, Stuffing, Crispy Crackling, Roast Potatoes, Seasonal Vegetables and Gravy 14.50/Smaller Portion 9.50 [G in Stuffing]

Roasted Chicken Breast, Stuffing, Roast Potatoes, Seasonal Vegetables and Gravy 15.00 (Cel, G in Stuffing)

Brigands Nut Roast, Roast Potatoes, Seasonal Vegetables and Gravy 14.50/Smaller portion 9.50 [V\*, TN, GN, G, Sul]

Some of our menu items contain nuts, gluten, and other allergens. Due to our cooking environment there is a risk that traces of these may be in any other dish or food that we serve. We understand the dangers to those with severe allergies, so advise you to please speak to a member of staff who may be able to help you to make an alternative choice.

Allergens: Gluten (G), Crustaceans (CR), Celery (Cel), Dairy (D), Eggs (E), Lupin (L), Molluscs (Moll), Mustard (M), Nuts (Tree Nuts) (TN), Peanuts (P), Soya (S), Sesame (Ses) Sulphur Dioxide (Sul) Gluten Free Option (GFO), Vege (V), Vegan (V\*)



### **Homemade Puddings**

#### Served with Cream(D), Ice-Cream(D) or Custard(D)

Sticky Toffee Pudding 7.00 [V, D, E, G, GFO]

Bramley Apple and Raspberry Crumble 6.75 [V, D, G,]

Crème Brûlée with Homemade Shortbread 7.00 (D, E – in Brûlée, D, G – in Shortbread)

Raspberry and Prosecco Trifle £7.50 (G, D, Sul)

Chocolate Brownie 7.00 (G, Sul)

Pear Poached in Red Wine with a Mixed Berry Sorbet £7.50 (V\*, Sul)

# Welsh Cheeses

Welsh Cheese Platter with Walnuts, Quince Jelly, Grapes and Biscuits

[V, G, D, TN, Sul]

### Choose from Perl Wen, Perl Las, Black Bomber Cheddar, Caerffili, Beechwood Smoked Cheddar

All 5 Cheeses £12.75, Any 3 Cheeses 7.75, Single Cheese 4.00

100ml Glass Ruby Port 6.00

### **Children's Menu**

Battered Fish Goujons, Chips and Peas £6.50 (G, F, Sul)

Chicken Nuggets, Chips and Beans £6.50 (G)

Pork Sausages, Mash and Beans £6.50 (G, D, Sul)

Macaroni Cheese served with Garlic Bread and Salad £6.50 (G, D, V, M, Cel)

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Molluscs (Moll), Mustard (M), Nuts (Tree Nuts) (TN), Peanuts (P), Soya (S), Sesame (Ses)
Sulphur Dioxide (Sul) Gluten Free Option (GFO), Vege (V), Vegan (V\*)

Chocolate Brownie £3.25(D, E, G, Sul)

Apple and Raspberry Crumble £3.25 [V, G, D]

Smarties Pop-up Lolly£2.25 (D, G)