



Summer Sunday Lunch Menu at The Brigands Inn

Sandwiches

All served with Homemade Chips and Salad Garnish. Gluten Free alternatives available

Hot Beef and Horseradish 9.50 [D, E, M]

BBQ Pulled Pork and Red Slaw 9.00 [Sul]

Perl Wen Cheese and Black Grape 8.00 [V, D]

Sausage and Fried Onion 8.00

Homemade Hummus, Cucumber and Red Pepper Salad 8.00 [V*, G, Ses]

Beer Battered Cod Goujons and Tartare Sauce 9.00 [E, Sul]

Starters

Soup of the Day 5.75 [V, G, GFO]

Pan Seared Scallops with Pea Puree, Crispy Smoked Streaky Bacon and Balsamic Glaze 9.50 [Sul, Cel, Moll]

Cauliflower and Cumin Fritters with Dill and Garlic Mayo Dip 6.50 [V*, S, G, Sul]

Portobello Mushroom Rarebit 6.50 [V, G, Sul, E, D]

Mains

Smoked Haddock, Mashed Potato, Poached Egg, Spinach, Hollandaise Sauce 16.00 [D, E]

Crab and Avocado Salad 16.50 [Cr, M]

Chicken, Asparagus, Pecorino and Lemon Risotto 17.50

Slowly Braised Welsh Lamb Henry, Roast Potatoes, Roasted Vegetables, Mint Gravy 24.00 [Sul]

Slowly Cooked Welsh Beef Brisket, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Gravy 15.50/ smaller portion 9.50 [G, GFO, Sul]

Roasted Pork Belly, Stuffing, Apple Sauce, Crispy Crackling, Roast Potatoes, Seasonal Vegetables and Gravy 13.50/ smaller portion 9.50 [G]

Brigands Nut Roast, Roast Potatoes, Seasonal Vegetables and Gravy 13.50/Smaller portion 9.50 [TN, G, GFO]

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*)



Puddings and Welsh Cheeses

Served with Cream, Ice-Cream or Custard

Sticky Toffee Pudding 6.25 [V, D, G, E, GFO]

Chocolate Brownie 6.25 [V, D, E, G, GFO]

Crème Brûlée, Homemade Shortbread 6.25 [V, D, E, G, GFO]

Strawberries and Cream 6.00 [V, D]

Summer Pudding 6.50 [V*, G, Sul]

Welsh Cheese Platter with Walnuts, Homemade Chutney, Grapes and Biscuits [V, G, D, TN, Sul]

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

All 5 Cheeses £12.50, Any 3 Cheeses 7.50, Single Cheese 3.75

100ml Glass Ruby Port 6.00

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Sulphur Dioxide (Sul) Gluten Free Option (GFO), Vege (V), Vegan (V*)