



## **Sunday Evening Menu at The Brigands Inn**

### **Deli Plates**

*Ideal for sharing over a drink while you decide.*

Olives 3.75 [V\*]

Polenta Fries with Spicy Pepper Sauce 5.50 [V, D, E, TN, Sul]

Cheesy Garlic Bread 4.50 [D, G, GFO]

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

### **Starters**

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

Hot Smoked Salmon, Walnut and Avocado Warm Salad with Lemon Mayo 7.50 [D, Sul]

Ham Hock Terrine with Homemade Flatbread and Chutney 7.50 (G)

Garlic Mushrooms on Toasted Focaccia 6.50 [V, D, E, G]

Pan Seared Scallops with Pea Puree, Crispy Smoked Streaky Bacon and Balsamic Glaze 10.50 [Sul, Cel, Moll]

### **Mains**

Creamy Gratin of Cod, Spinach, Tomatoes and Potatoes 17.50 [E, D, Sul, Cel]

Beer Battered Cod and Chips, Mushy Peas, Tartare Sauce 14.00/Smaller Portion 11.95 [G, E, Sul]

Roast Chicken Breast, Stuffing, Roast Potatoes, Seasonal Vegetables and Gravy 15.50 [G]

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]

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 [V\*, 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\*)



## **From the Grill**

Rib Eye Steak with Chips, Portobello Mushroom, Cherry Tomatoes and Peas 28.00

***Add Pepper or Blue Cheese Sauce [D] 1.75, Add Onion Rings 3.50 [G, Sul]***

Horseshoe Gammon, Chips, Peas, Fried Egg, Pineapple 15.00 [E]

Steak Burger, Cheddar Cheese, Burger Relish, Homemade Chips 15.00 [D, G, Sul]

Dirty Vegan Burger, Marmite Onions, Vegan Spiced Mayo and Chips 14.50 [V\*, G, Sul, S]

## **Sides**

Homemade Chips or Sweet Potato Fries 3.50 [V\*]

Buttered New Potatoes 3.50 [V,D]

Salad with Vinaigrette Dressing 3.00 [V, M]

Garlic Bread 3.50 [V, D, G, GFO]

Onion Rings 3.50 [V, G, Sul]

## **Puddings and Welsh Cheeses**

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

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

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

Ice Cream Sundae 6.25 [D]

Sloe Gin Poached Pears with Blackberries 6.50 [Sul]

Apple, Raspberry and Almond Crumble 6.25 [V, D, G, TN]

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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