



HEATHCOCK

- PUB & DINING -

**Seasonal Sample Menu  
Sunday Lunch**

House Sourdough, Focaccia & Butter £4

Welsh Rarebit £5

House Sausage & Aioli £6 (g/f)

Venison Fritter & Brown Sauce £6

---

Roasted Cauliflower, Fried Oyster Mushrooms & Almonds (g/f)

Mussel, Cockle & Laverbread Risotto (g/f)

Pan Fried Scallops, Roasted Butternut Squash & Crispy Chicken Skin (g/f)

Grilled Ox Heart, Celeriac, Cavolo Nero & Pickled Walnut (g/f)

Red Wine Braised Beef Shin Pappardelle & Pecorino

Cavatelli, Jerusalem Artichoke, Ricotta, Chicory & Pear

Pan Fried Hake, Leeks, Car-y-Mor Cockles & Fondant Potato

Slow Roast Porchetta, Crackling, Duck Fat Potatoes & Cider & Mustard Sauce (g/f)

Confit Duck Leg, Braised Red Cabbage & Duck Fat Potatoes (g/f)

Roast Rosedew Farm Rump Cap, Duck Fat Potatoes, Horseradish & Yorkshire Pudding (g/f o)

Roast Welsh Lamb, Duck Fat Potatoes & Mint Sauce (g/f)

Beef & Guinness Pie, Buttered Hispi & Chips (for 2)

Heathcock Cassoulet, Confit Duck Leg, Braised Red Cabbage & Aioli (for 2) (g/f)

Buttered Hispi £4 (g/f)

Confit Potato £5 (g/f)

Fried New Potatoes & Garlic Butter £5 (g/f)

Hafod Cauliflower Cheese £5 (g/f)

Rhubarb Souffle & Milk Ice Cream (15-20 minutes) (g/f)

Sticky Toffee Pudding & Treacle Sauce

Warm Chocolate Mousse, Salted Caramel Ice Cream & Almonds (g/f)

Buttermilk Pudding, Poached Rhubarb & Honeycomb (g/f)

British Cheeseboard, Apple Chutney & Walnut Loaf (£.5 Supplement)

**2 Course £39 / 3 Course £49**

*Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.*