



# LIBANUS1877

## SUNDAY MENU

### Sample Menu

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#### STARTERS

Chicken Liver Pate,  
apple jam, cornichon, melba toast (gf) 9

Chorizo, King Prawn & Squid a la plancha  
with crusty bread 9

Abaty Glas Stuffed Portobello Mushroom,  
ranch dip (gf) 8

Bang Bang Cauliflower,  
cashew nuts, coriander, coconut yoghurt (gf/vegan) 9

Honey & Garlic Baked Camembert,  
red onion chutney, fresh breads 12

Rosemary & Thyme Focaccia 4.5

Kalamata Olives (gf/vegan) 4

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#### MAINS

Slow cooked Shoulder of Welsh Lamb  
Dauphinoise potatoes (gf) 22

Braised Blade of Welsh Beef  
Roast potatoes (gf) 22

Roasted Half Chicken,  
pork & apple stuffing 20

Red Lentil Nut Roast,  
sage stuffing, roast potatoes (vegan) 18

Market Fish,  
buttered potatoes, spinach, lemon butter (gf) 21

All our roasts are served with seasonal vegetables, house gravy & Yorkshire pudding  
(please note Yorkshire is not gf)

Smaller portions available for children (12 years and younger) 12.5

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#### SIDES

Three cheese cauliflower 5  
Dauphinoise potatoes 4  
Mashed potato 4  
Pork & apple stuffing 3

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### SWEET INDULGENCE

Apple & Ginger Crumble,  
Madagascan Vanilla custard 9

Sticky Toffee Pudding,  
spiced rum caramelised banana, toasted walnut toffee sauce 9

Vanilla & Tonka Bean Crème Brûlée,  
blood orange gel, vanilla sable (gf) 9

Lemon Tart,  
flaked almonds, vanilla crème fraîche, lemon balm 9

Dark Chocolate & Ginger Mousse,  
bitter lemon sorbet, pistachio crumb (gf/vegan) 9

Blood Orange Panna Cotta,  
berry compote, almond tuille, vanilla ice cream 9

Affogato,  
Merlyn Welsh cream liqueur, clotted cream ice cream, amaretti  
biscuit, espresso 9.5

Luxury Welsh Ice cream shortbread  
2 scoops 5.5 3 scoops 7.5

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### SAVOURY FINISH – 14.5

(Extra crackers – 2.00)

Welsh cheeses, Apple chutney, Tregroes Rustic waffle crackers

Abaty Glas is an unpasteurised organic blue cheese made by Roger  
Yorke of caws Penhelyg, Aberystwyth

Caws Penhelyg Abaty, is an organic, raw-milk soft cheese, like a  
classic brie

Black Bomber extra mature cheddar, from Snowdonia Cheese,  
combines amazing creaminess with intense deep savoury notes

Why not accompany your dessert with a bottle of pudding wine or a  
glass of port with your cheese board?

Moscato Passito, Palazino, Italy (37.5cl) – 18.50

Taylors Late Bottled Vintage Port 20% (50ml) – 4.50

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(GF GLUTEN FREE, V SUITABLE FOR VEGETARIAN,  
VG SUITABLE FOR VEGAN)

IF YOU HAVE AN ALLERGY OR INTOLERANCE, PLEASE INFORM YOUR WAITRESS, WHO WILL BE ABLE  
TO CHECK THE INGREDIENTS IN YOUR MEAL THANK YOU.

