

Bracelet Bay, Mumbles

sunday lunch

2 course £30 | 3 course £36

snacks

Milk bun, Welsh butter, sea salt £6 Salt & pepper cockles, yuzu mayo £7 Gordal olives (ve) £6 Chipolatas, honey, mustard £7

small plates

Fried chicken, hot honey cranberry, sage mayo King prawn croquettes, marie rose sauce Duck liver parfait, plum jam, brioche Spiced squash parcel, coconut velouté (ve)

mains

Longhorn beef (pink or well done)

12 hour braised Welsh pork belly

Herb brined chicken breast

Mushroom wellington, root vegetable gravy (ve)

All served with maple roasted root vegetables, roast potatoes, Yorkshire pudding, stuffing & gravy

Hake, broccoli sambal, seafood bisque (gf/df)

sides

Caramelised cauliflower, hafod cheese sauce, truffle crumb £6 Sticky middle white pork mini sausage, honey mustard glaze £5.5 New season potatoes, Welsh butter £5.5

desserts

Chocolate torte, black cherry ice cream

Basque cheesecake, orange

Tarte tatin, crème anglaise (veo)

Sticky toffee pudding, salted caramel ice cream

(v) Vegetarian | (ve) Vegan | (gf) Gluten Free | (df) Dairy Free | (gfa) Gluten Free Available | (veo) Vegan Option Available - Most of our recipes can be tailored to cater for any specific dietary requirement so please ask your server. Please let us know if you have any allergies so we can provide further guidance.

In line with most other restaurants, we have added a 12.5% discretionary service charge to your bill which is shared exclusively with our amazing front of house & kitchen team. This can be removed at your request.

