



OUR SUNDAY *Lunch*

Sunday lunch at the pickled radish is about family time, so come and enjoy the very best of roasts in a warm and friendly environment and relax and let us take care of all the washing up. Sounds like a perfect Sunday.

Starters

Chefs soup of the day with rustic bread.	5.2
Chefs Caesar salad, crisp gem, shaved parmesan, croutons, crushed hazelnuts.	5.8
Crayfish cocktail, diced cucumber, tomato, little gem, focaccia shards, brandy & paprika	8.5
Onion & welsh goats cheese tart Tatin, onion chutney, rocket, onion dressing.	5.9

Main Course

All roasts are served with gigantic Yorkshire puddings, cheesy cauliflower cheese laced with fennel, honey & thyme roast carrots and parsnips, seasonal panache of vegetables, parsley and garlic crispy roasties, and as much of our chefs homemade gravy as you like.

28-Day Welsh Sirloin of Beef	15.9
Meat Feast sirloin of beef, pork loin & lamb rump, stuffing, parsnip puree, rosemary gravy	18.5
12-Hour Slow Cooked Welsh Lamb Shank with parsnip puree & rosemary gravy	16.5
Rare Breed Pork Loin with toffee apple sauce, chefs stuffing of the day, crackling	13.9
Freshly Battered Cod Loin triple cooked chips, homemade tartar sauce, pea puree	15.9
Roasted Wild Mushroom Bucatini , truffle butter cream, tarragon, shaved parmesan, mascarpone, wild rocket.	13.5

Extras

Add a Yorkshire pudding	.50	Extra roast potatoes	2.50
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Desserts

Salted caramel chocolate brownie, peanut milkshake, peanut brittle dust, malt ice cream.	6.8
Lime cheesecake, torched meringue, ginger snap crumb, chocolate soil, ginger beer sorbet, sherbet.	6.8
Selection of chefs homemade ice creams & sorbets (please ask server for this weeks choices)	5.5
Selection of welsh cheese, miller damsel charcoal biscuits, frozen grapes, celery & chutney	7.2