



BODYSGALLEN HALL
SUNDAY LUNCHEON MENU

Head Chef: Abdalla El Shershaby
Restaurant Manager: Nicolette Musgrove.

3 course Luncheon - £35.75 per person
Cafetiere coffee, Cappuccino or Espresso

White onion soup, Welsh yoghurt and golden croutons (D,G) (v)

Smoked salmon with pickled cucumber and wasabi mayonnaise (MU,G,D,F)

Pork and duck and apricot terrine, onion relish, toasted brioche (G,SD,D,E)

Salad of Heritage beetroot, apple and Welsh feta (v) (D)

Glazed fillet of cod with spring greens, polenta fritters, tomato butter sauce (C,F,D)

Roast rib eye of Welsh beef, Yorkshire pudding and roasting juices (D,G,MU,E)

Barbecued aubergine, tomato fondue, charred sweetcorn, herb gnocchi (D,G,E) (v)

Custard tart, Bodysgallen rhubarb sorbet (D,G,N,E)

Apple Charlotte, raspberry sorbet (G,E,D,N)

Homemade ginger cake with rum and raisin ice cream and toffee sauce (G,E,D)

A changing selection of most delicious and unusual ice creams and sorbets (D,E,N,SD)

A selection of British cheese with grapes and chutney (CE D,SD,G,N)

Cafetiere coffee, Cappuccino or Espresso and Bodysgallen fudge- £4.70

*Vegetables are carefully chosen to accompany each dish,
or additional vegetables are available on request.*

A discretionary 12.5% service charge will be added to all restaurant and bar invoices.

Allergen Key

<i>(G)</i>	<i>Contains gluten</i>	<i>(MU)</i>	<i>Contains mustard</i>	<i>(M)</i>	<i>Contains molluscs</i>
<i>(CE)</i>	<i>Contains celery</i>	<i>(C)</i>	<i>Contains crustaceans</i>	<i>(F)</i>	<i>Contains fish</i>
<i>(SD)</i>	<i>Contains sulphites</i>	<i>(L)</i>	<i>Contains lupin</i>	<i>(N)</i>	<i>Contains nuts</i>
<i>(E)</i>	<i>Contains eggs</i>	<i>(S)</i>	<i>Contains soya</i>	<i>(P)</i>	<i>Contains peanut</i>
<i>(D)</i>	<i>Contains dairy</i>			<i>(SE)</i>	<i>Contains sesame</i>

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

CHAMPAGNE AND SPARKLING BY THE GLASS

	125ml	Bottle
Prosecco, Vispo Allegro	9.00	38.50
Champagne J Bardelot. Brut	12.00	59.95

WHITE WINE BY THE GLASS

	125ml	175ml	Bottle
Chardonnay, El Campo. 2018 <i>Valle Central. Chile</i>	6.20	7.75	31.50
Sauvignon Blanc Riviera Collection 2018 <i>France</i>	6.20	7.75	31.50
Pinot Grigio Robinia 2018 <i>Italy</i>	6.20	7.75	31.50

RED WINE BY THE GLASS

	125ml	175ml	Bottle
Merlot, El Campo, 2018 <i>Valle Central, Chile</i>	6.20	7.75	31.50
Pinot Noir Casa Santiago 2018 <i>Chile</i>	6.20	7.75	31.50
Malbec Caoba 2019 <i>Argentina</i>	6.50	7.95	34.50

ROSE WINE BY THE GLASS

	125ml	175ml	Bottle
Pinot Grigio Rose Robinia 2018 <i>Italy</i>	6.20	7.75	31.50

WHITE WINE BY THE BOTTLE

30	Mitchell Semillon. <i>Clare Valley. Australia</i>	2016	47.50
43	Perfect Cut Sauvignon Blanc. <i>Marlborough. New Zealand</i>	2019	38.00
47	Pato Torrente Sauvignon Blanc. <i>Valle Central. Chile</i>	2019	32.50
54	Bogle Vineyards <i>Chenin Blanc. California</i>	2016	46.50
63	Baboon Rock Unwooded Chardonnay. <i>Franschoek. South Africa</i>	2018	37.00
82	Chateau Tours de Mirambeau. <i>Bordeaux</i>	2018	41.00
99	Macon Lugny "Les Genievres". Latour. <i>Burgundy</i>	2017	47.50
102	Petits Chablis. Brocard. <i>France</i>	2018	52.50
114	Pouilly Fume. Jean Pabiot. <i>France</i>	2018	55.50

RED WINE BY THE BOTTLE

33	Sunnycliff Cabernet Sauvignon. <i>Victoria. Australia</i>	2018	34.00
36	Certain Views Shiraz. <i>Margan. Australia</i>	2016	47.00
45	CJ Pask Gimblett Road Merlot. <i>Hawkes Bay. New Zealand</i>	2014	48.00
59	Cline Cellars Syrah. <i>Sonoma. USA</i>	2015	49.50
73	Chateau Semonlon. <i>Bordeaux</i>	2015	46.00
87	Morgon Chaponne Laurent	2017	55.00
89	Pinot Noir Bachelet-Monnot. <i>Burgundy</i>	2017	74.00
121	Chateauneuf du Pape. Telegramme. Brunier	2016/17	87.50
138	Vaza Crianza. <i>Rioja, Spain</i>	2016	36.00

ROSE WINE BY THE BOTTLE

125	Moon Apogé. Tavel Rosé	2017	45.00
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