

E A S T E R S U N D A Y



# MENU

## Diglis House Hotel



DIGLIS HOUSE  
HOTEL  
ON ALL SOCIAL  
MEDIA  
PLATFORMS

### **Breakfast Roll/Sandwich - 6 | Served until 11:00am**

Choose from Bacon, Sausage, Fried Egg or Vegan Sausages | Extra Items - 1.20 |  
Add a Hot Drink - 2.00

S E R V E D 1 2 P M - 5 P M

### **Brunch**

- Eggs Benedict** | Toasted English Muffin, Ham, Poached Eggs, Hollandaise - 11  
**Eggs Royale** | Toasted English Muffin, Severn and Wye Smoked Salmon, Poached Eggs,  
Hollandaise - 15  
**Eggs Florentine (V)** | Toasted English Muffin, Spinach, Poached Eggs, Hollandaise - 12

### **Diglis House Burgers | Served with Seasoned Fries and House Slaw (GFA)**

**The Classic One:** - 2 4oz Smashed Hereford Beef Patties, American Cheese, Crisp Bacon,  
Lettuce, Sliced Tomato, Onion, Pickles, Our Burger Sauce - 19

**The Vegan One:** - Moving Mountains Plant Based Patty, Provençal Vegetable Relish,  
Vegan Cheese, Crispy Onions, Lettuce, Sliced Tomato, Onion, Pickles, Our Burger Sauce  
(VE) - 19

### **It's Just A Sandwich**

Home Baked Sourdough Roll, Salad & Root Vegetable Crisps - 11

BLT

Cheddar, Red Onion, Chutney  
Roast Beef, Horseradish, Rocket  
Giant Fish Finger, Tartar Sauce  
Hummus, Roasted Peppers  
Ham, Mustard, Tomato

Smoked Salmon, Cucumber, Cream Cheese, Horseradish

Add A Mug Of Soup To Your Sourdough Roll - 3

N - Contains Nuts | GF - Gluten free | GFA - Gluten free available on request | VE - Vegan | VEA - Vegan Option available on request

Some of our menu items contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients.

If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.



EASTER SUNDAY

# MENU

## Diglis House Hotel

SERVED 12PM - 5PM

### Small Plates

Smoked Salmon, Beetroot & Cucumber

Prosciutto, Fig & Mozzarella (GF)

Soup Of The Day (VE)

Wye Valley Asparagus, Hollandaise & Poached Egg

Mushrooms à la Grecque, Baby Herbs (VE)

### Mains

Roast Sirloin of Hereford Beef, 'Sunday Roast' (GFA)

Roast Leg Of Texel Lamb, 'Sunday Roast' (GF)

Served with Vegetables, Gravy & Cauliflower Cheese

Roast Hake, White Bean Cassoulet; Nduja, Confit Tomato, Crisp Kale, Parsley Oil (GF)

Wild Garlic Risotto

Harissa Roast Cauliflower, Cashew Puree (VE)

### Sides

Market Selection of Vegetables - 4.50

Roast Beef Gravy - 3.50

Homemade Chips - 5

Roast Potatoes - 4.50

### Desserts

Creme Egg Chocolate Brownie (GF)

Plum Pavlova (GF)

Lemon Cake, Lemon Posset, Berries

Caerphilly Gorwydd & Whisky Cake

2 Courses - £25.00 | 3 Courses - £33.00

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