

Sunday Lunch Menu

2 Courses for £26 (Children £13) | 3 Courses for £33 (Children £16.50)

TO START

Soup of the Day (V)(GF) sourdough bread

Ham Hock Terrine (GF) onion marmalade & toasted sourdough

Creamy Garlic Mushrooms (GF) served on warm bread

Prawn Cocktail (GF) served with brown bread & butter

MAINS

All roasts served with Yorkshire pudding, seasonal vegetables, roast potatoes, stuffing & gravy

Roast Shoulder of Lamb (GF) (+£3.00)

Thyme Roasted Chicken Breast (GF)

Slow Braised Beef Brisket (GF)

Wild Fillet of Seabass (GF) crushed potatoes, lemon caper & butter

Herb Gnocchi (V) creamy wild mushrooms, spinach, ricotta & lemon

DESSERTS

Apple & Blackberry Crumble served with fresh vanilla custard

Raspberry & White Chocolate Cheesecake (GF) fresh raspberries & raspberry coulis

Sticky Toffee Pudding with caramel sauce & vanilla ice cream

Chocolate Delice fresh berries, candied hazelnuts

Hafod Cheddar & Perl Las Cheese (GF) apple, chutney & crackers

Ice cream, cream & custard available on request

(V) – Vegetarian (GF) – Gluten Free