

## Sunday Lunch Menu

2 Courses for £28 (Children £13) | 3 Courses for £35 (Children £16.50)

### TO START

**Soup of the Day** (V)(VE)(GF) served with fresh bread & local butter

**Southern Fried Chicken** hot honey, spring onions

**Garlic Mushrooms** (GF) served on toasted sourdough

**Prawn Cocktail** (GF) served with fresh bread & local butter

### MAINS

*All roasts served with roast potatoes, mash, honey-glazed carrots & parsnips, stuffing, cauliflower cheese, Yorkshire pudding, gravy & seasonal veg.*

**Thyme Roasted Chicken Breast** (GF)

**Slow Cooked Beef Brisket** (GF)

**Loin of Pork** (GF)

**Glamorgan Sausages** (V)

**Baked Salmon Fillet** (GF) with crushed new potatoes, chive & lemon cream sauce & greens

### DESSERTS

**Apple & Blackberry Crumble** served with custard or vanilla ice cream

**Eton Mess** (GF) with bara brith & honey fruit compote

**Sticky Toffee Pudding** served with toffee sauce & vanilla ice cream

**Warm Chocolate Brownie** (GF) with vanilla ice cream, chocolate drizzle & fresh strawberries

*Ice cream, cream & custard available on request*

(V) – Vegetarian

(VE) – can be made Vegan with adjustments

(GF) – can be made Gluten Free with adjustments