


SUNDAY LUNCH

2 Course £25
3 Course £30

STARTERS

Chefs Soup*  
Freshly Baked Bread

Ham Hock Terrine*
Piccalilli and Brioche

Tomato and Goats Cheese Bruschetta* 
Pesto and Balsamic Glaze

Seafood Cocktail
Marie Rose Sauce and Granary Bread

MAIN COURSE

*All Sunday roasts are served with Roast Potatoes, Seasonal Vegetables and Cauliflower Cheese.
Yorkshire Puddings are offered with all main courses, please mention to your server.*

Roast Welsh Beef*
Yorkshire Pudding

Roast Pork Loin*
Apple Sauce and Crackling

Roast Leg of Welsh Lamb*
Red Onion Marmalade

Roast Chicken Breast*
Wild Mushroom and White Wine Sauce

Vegetable Filo Parcels 
Rich Tomato Sauce

DESSERTS

Sticky Toffee Pudding
Warm Toffee Sauce, Vanilla Ice Cream

Vanilla Cheesecake
Dressed with a Berry Compote

Chocolate Orange Torte* 

Chocolate Brownie*
Vanilla Ice Cream, Drizzled with Belgium Chocolate

Welsh Cheese Board*
Selection of Biscuits, Chutney and Garnishes

*Can be offered as gluten free

 Vegetarian  Vegan  Gluten Free

Food allergies & tolerance - Please be advised that we handle all allergens within our kitchen and whilst we endeavour to cater for dietary requirements on request, we cannot guarantee the dishes are completely allergen-free.