

Sunday Lunch Menu

Bread, Butter, Olive Oil, Balsamic £3.00

Mixed Pitted Olives £2.00 * #

Starters

Soup of the Day, Bread * # Vg V

Parsnip Fritters, Red Onion Jam, Blue Cheese, Walnuts Vg

Chicken Liver Pate, Spiced Pear Chutney, Toasted Brioche * #

Breaded Whitebait, Sweet Chilli Mayo, Dressed Leaves #

Mains

Roast Sirloin of Beef, Roast Potatoes, Parsnip, Yorkshire Pudding, Gravy * #

Roast Loin of Pork, Crackling, Stuffing, Apple Puree, Gravy * #

Roasts served with Cauliflower Cheese, Chantenay Carrots, Sugars Snaps, Green Beans

Pan Fried Salmon, Buttered Mash, Green Beans, Crayfish Cream * #

Wild Mushroom, Chestnut, Blue Cheese Risotto * # Vg

Desserts

Knickerbocker Glory. Chunks of Chocolate Brownie, Raspberry Compote, White & Dark Chocolate Ice Cream & Chantilly Cream *

Apple and Blackberry Crumble with Custard

Maple Syrup Cheesecake, Peanut Butter Ice Cream

Rum and Raisin Creme Brulee, Shortbread Biscuit *

Selection of Welsh Cheese *

Selection of Ice Creams & Sorbets *

£ 17.95 Two Course

£ 20.95 Three Course

NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS.

DISHES MARKED * CAN BE GLUTEN FRE. DISHES MARKED # CAN BE DAIRY FREE.

Vg – Vegetarian V - Vegan