

Sunday Lunch Menu

2 COURSE £18 3 COURSE £22

STARTERS

Soup of the day (v)

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Chicken liver pâté, toasted sourdough, pickled sultanas, red onion marmalade

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Prawn cocktail, sauce Marierose, granary bread

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Smoked salmon, horseradish and chive cream, shaved fennel salad

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Beetroot, goat's cheese & walnut salad, dressed leaves, balsamic reduction (v)

MAIN COURSES

Roast haddock with a light lemon cream

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Pepper crusted roast sirloin of beef with homemade Yorkshire pudding

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Roast leg of Welsh lamb with rosemary

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Roast chicken breast with sage and onion stuffing

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Nut roast Wellington with vegetarian gravy (v)

All the above served with roast potatoes and seasonal vegetables

DESSERTS

Raspberry meringue sundae

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Baked cheesecake, black cherry coulis, clotted cream

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Chocolate fudge brownie, chocolate sauce, raspberries

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Warm frangipane tart, creamy vanilla custard

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Selection of Welsh cheeses, assorted biscuits, homemade chutney

Includes cafetiere coffee

Children's portions available for under 12 years of age

2 COURSE £13 3 COURSE £16