

sunday lunch

12pm - 3pm

Starters

Panko & Bacon Crumb Brie
Winter Spiced Cranberry Relish

Caesar Salad
Chargrilled Chicken, Baby Gem, Toasted Croutons, Anchovies, Parmesan

Crab & Salmon Tian (GF)
Celeriac Remoulade, Tomato Concassé, Balsamic Glaze... £2

Soup of the Day
Accompaniments

Roasted Ratatouille Terrine (V / Ve)
House Chutney, Bread Thins

Mains

Choose From,

Traditional Topside of Beef
Pan-Fried 8oz Corn Fed Chicken Supreme
Slow Roasted Short Loin of Pork

All Served with Yorkshire Pudding, Roast Potatoes, Buttered Carrots, Steamed Tenderstem and Gravy

Add Creamy Mashed Potatoes (V / GF)... £3. Braised Red Cabbage (V / Ve / GF)... £3. Cauliflower Cheese (V)... £3

Herb Crusted Cod Loin
Braised Lentils, Roasted Fennel, Tomato & Basil Salsa

Roasted Butternut Squash & Thyme Risotto (V / Ve)
Rocket & Balsamic Salad, Baked Baby Beets

Desserts

Apple & Blackberry Crumble (V)
Ginger & Cinnamon Topping, Custard

Pear Tart (V)
Salted Caramel Ice Cream

Lemon & Lime Cheesecake (V)
Mint Biscuit Base, Berry Compote

Autumn Fruit Terrine (V / Ve / GF)
Chilled Orange Rice Pudding

Welsh Cheese Board (V)
Perl Las, Perl Wen & Black Bomber, Celery, Grapes, Chutney, Oat Biscuits... £1

One Course £14.50. Two Courses £19.50. Three Courses £24.50

Food Allergen Information

V Suitable for Vegetarians... Ve Suitable for Vegans... GF This Dish is Gluten Free