

SUNDAY LUNCH

STARTERS

Chefs soup with a signature white roll (VG)

£7.95

Chilli and pesto prawns with miso mayonnaise (GF)

£8.95

Mixed bean tempeh, Soy maple glaze with sauerkraut and orange segment salad (VG)(V)

£7.95

Confit pork belly with baked apple and burnt apple puree (GF)

£8.95

Fish pie croquettes with lemon and fennel chutney (V)

£8.95

MAIN COURSE

All our roast dinners are served with roasted potatoes, roasted honey glazed parsnip, cauliflower cheese, swede mash and seasonal vegetables.

Choose from:

Roast Chicken supreme

Top rump of Beef served pink

Rolled leg of Lamb served pink

Rolled Pork with garlic, herbs, almonds and lemon

Nut and vegetable roast (Contains nuts) (V)(VG)

£18.95

DESSERT

Coffee, milk and chocolate crèmeux, mascarpone mousse, chocolate pearls and brandy snap (VG)

£7.50

Strawberry parfait with lime gel and meringue stick (VG)(GF)

£7.50

Spiced pear tarte tatin with vanilla ice cream (please allow 20 minutes cooking time) (VG)

£7.50

Chefs cheesecake with lemon sorbet(V)

£7.50

Cheese board- Perl las, Perl wen, Hafod, beer and onion chutney and an assortment of crackers (VG)

£8.95

Selection of ice creams (VG) and sorbet (V)
(Vanilla, strawberry, chocolate, blueberry & raspberry ripple, lemon sorbet and mango sorbet)

1 Scoop £3.00, 2 Scoops £4.50, 3 Scoops £5.50

CHILDREN'S MENU

All our roast dinners are served with roasted potatoes, roasted honey glazed parsnip, cauliflower cheese, swede mash and seasonal vegetables.

Choose from:

Roast Chicken supreme

Top rump of Beef served pink

Rolled leg of Lamb served pink

Rolled Pork with garlic, herbs, almonds and lemon

Nut and vegetable roast (Contains nuts) (V)(VG)

£12.00