

# SUNDAY LUNCH

2 Course £25  
3 Course £30

## STARTERS

**Chefs Soup\*** V VE  
Freshly Baked Bread

**Garlic Mushrooms\***  
Served With Sourdough

**Courgette Fritters\***  
Served with Garlic Aioli

**Seafood Cocktail**  
Marie Rose Sauce and Granary Bread

**Breaded Brie Bits**  
Served With a Sweet Chilli Sauce

## 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 Leg of Welsh Lamb\***  
Red Onion Marmalade

**Seasoned Supreme of Chicken**  
Served with Stuffing and Meat  
Gravy

**Loin of Pork**  
Served with Crackling  
and Apple Sauce

**Vegetable Pie**  
Served in a Rich Tomato Sauce

## DESSERTS

**Sticky Toffee Pudding**  
Warm Toffee Sauce, Vanilla Ice  
Cream

**Caramel Cheesecake**  
Dressed with a Berry Compote

**Mixed Fruit Crumble**  
Serve With Custard

**Signatory Cheese Board\***  
Selection of Biscuits, Chutney and Garnishes

\*Can be offered as gluten free

V Vegetarian VE Vegan GF 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.