



SUNDAY LUNCH

One Course £17.95 – Two Course 23.95 – Three Course £29.95

- STARTERS -

ROASTED BUTTERNUT SQUASH SOUP

Chef's homemade soup, toasted focaccia, salted Welsh butter

SMOKED POTTED MACKEREL

Potted mackerel, lemon & herb butter, sourdough crisp

CREAMY GARLIC MUSHROOMS

Roasted creamy garlic mushrooms, toasted focaccia bread

- SUNDAY ROASTS & MAINS -

THYME & GARLIC ROAST STRIPLOIN OF WELSH BEEF

SLOW ROSEMARY ROASTED LEG OF WELSH LAMB

SOUS-VIDE SUPREME OF CHICKEN IN HERB BUTTER

NUT ROAST

*ALL ROASTS SERVED WITH THYME & GARLIC ROAST POTATOES, CONFIT CARROT, CAULIFLOWER CHEESE,
SAUTÉED CAVALO NERO, YORKSHIRE PUDDING, THYME GRAVY, VEGETABLE PURÉE*

RICH BEEF LASAGNE

*Homemade beef lasagne, toasted garlic focaccia, side salad
(vegetarian option available)*

RICH BEEF CHILLI CON CARNE

*Homemade beef chilli, sour cream, nachos, rice (half & half +2)
(vegan option available)*

- DESSERTS -

CHOCOLATE BROWNIE

*Homemade chocolate brownie, chocolate sauce, vanilla ice cream, rich chocolate crumb
(handmade gluten free vegan praline option available)*

STICKY TOFFEE PUDDING

Homemade sticky toffee pudding, toffee sauce, vanilla ice cream, toffee crumb

LEMMON POSSET

Lemon posset, winterberry compote, shortbread