



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

CREAMY GARLIC MUSHROOMS
Roasted creamy garlic mushrooms, toasted focaccia bread

STARTER OF THE DAY
Please Ask Your Server

- 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

WELSH LAVERBREAD & LENTIL WELLINGTON

*ALL ROASTS SERVED WITH THYME & GARLIC ROAST POTATOES, CONFIT CARROT, SAUTÉED CAVALO
NERO, YORKSHIRE PUDDING, THYME GRAVY, VEGETABLE PURÉE
Please ask your server if you would like to add cauliflower cheese*

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
Homemade Lemon posset, winterberry compote, shortbread