

SUNDAY LUNCH

SERVED 12PM - 2.30PM

TO START

Seasonal Soup
croutons

Crevette & Prawn Salad
tomato, pickled cucumber

Chicken Liver Parfait
red onion marmalade, focaccia

Heritage Beetroot v
goats' cheese, toasted seeds

MAIN COURSE

Roast Sirloin of Beef
yorkshire pudding

Roast Free-Range Chicken
sage onion stuffing

Fillet of Cod
caper lemon butter sauce, kale, samphire

Risotto Milanese v
wild mushroom, parmesan crackling, truffle

TO FINISH

Crumble
apple and berry compote, custard

Sticky Toffee Pudding
coffee dates, vanilla ice cream

Banana & Peanut Brownie
earl grey ice cream

Welsh Cheeseboard
red onion and port chutney, grapes, crackers
2.50 supplement

3 COURSES: 32.00 PER PERSON

2 COURSES: 28.00 PER PERSON