

SUNDAY LUNCH MENU

2 Courses - £32 / 3 Courses - £38

TO START

GOAT CHEESE SALAD

Walnuts ,pear, shallots and a balsamic reduction

GARLIC KING PRAWNS

Cream sauce

BEEF CROQUETTE

Mustard mayonnaise , dressed leaves

PARSNIP, HONEY, THYME SOUP

TO FOLLOW

ROAST SIRLOIN OF WELSH BEEF

Yorkshire pudding

ROAST TURKEY BREAST

Sage and onion stuffing, pig in blanket

COD

Butterbean cassoulet

NUT ROAST (v)

Yorkshire pudding and vegetable gravy

All main courses will be served with roast potatoes, and a selection of vegetables

TO FINISH

BLACKBERRY BAVAROIS, poppyseed meringue

STICKY TOFFEE PUDDING, butterscotch sauce, vanilla ice cream

BAKED ALASKA, berry compote

DARK CHOCOLATE BROWNIE, orange ice cream

Rhowch wbod I ni am unrhyw alergedd bwyd – Please inform us of any food allergies.

We use vegetable oil produced from genetically modified soya.

A 10% gratuity will be automatically added to your bill.