

SUNDAY LUNCH MENU

2 Courses - £32 / 3 Courses - £38

TO START

POLENTA SALAD

Roast pinenuts and sundried tomato

GARLIC KING PRAWNS

Curly Endive

CHICKEN LIVER PARFAIT

Toast and red onion marmalade

SOUP OF THE DAY

TO FOLLOW

ROAST SIRLOIN OF WELSH BEEF

Yorkshire pudding

LAMB SHANK (£2 Supplement)

Yorkshire pudding

PAN FRIED CHICKEN BREAST

Sage and onion stuffing

FISHCAKE

Wilted spinach and white wine sauce

NUT ROAST (v)

Yorkshire pudding and vegetable gravy

All main courses will be served with roast potatoes and seasonal vegetables

TO FINISH

COFFEE PANNA COTTA

Honeycomb, caramel fudge ice cream

LEMON POSSET

Raspberry sorbet and shortbread

PROFITTEROLES

Filled with Chantilly cream and chocolate sauce

STRAWBERRY CHEESECAKE

Strawberry coulis and fresh 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.