

SUNDAY LUNCH

STARTERS

Pumpkin soup with toasted goats cheese, puffed pumpkin seeds & herb oil served with a white roll (V)

£7.95

Mixed bean tempeh, soy maple glaze with sauerkraut & orange segment salad (VG)(V)

£8.95

Chicken liver parfait with crispy chicken shards, beer & onion chutney & warm toast

£8.95

Beef cheek arancini tarragon emulsion, crispy tarragon

£8.95

Beetroot gravlax, yoghurt, crispy capers, pickled shallots & sourdough crostini

£8.95

MAIN COURSE

All our dinners are served with roast potatoes, confit carrot, roasted parsnip, cauliflower cheese, swede mash, Yorkshire pudding, seasonal vegetables & gravy.

Choose from:

Roasted Turkey

Top rump of Beef served pink

Rolled leg of Lamb served pink

Rolled Pork with garlic, herbs, almonds and lemon

Roasted Celeriac with toasted pumpkin seed crumb (V)(VG)

£18.95

Please notify us at the time of ordering if you have any food allergies, intolerances or other dietary requirements.

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free

DESSERT

Apple terrine, sichuan ice cream, toasted crumble, lime (V)

£8.95

Treacle tart, vanilla ice cream (V)

£7.95

Hazelnut parfait, confit orange, vanilla caramel, cocoa nib tuille (V)

£8.95

Passion fruit meringue, scorched pineapple, pistachio, white chocolate (GF)(V)

£8.95

Cheese board- Perl las, Perl wen, Hafod cheddar, beer and onion chutney & crackers (V)

£9.95

Selection of ice creams (V) and sorbet (VG)

(Vanilla, strawberry, chocolate, blueberry and raspberry ripple, lemon sorbet and mango sorbet)

1 Scoop £3.00, 2 Scoops £4.50, 3 Scoops £5.50