



Sunday Menu

2 COURSE £22.50

3 COURSE £24.50

Starter

- Soup of the day, warm bread*
- Beetroot cured gravadlax, beetroot textures, white balsamic
Brecon venison croquette, Cumberland sauce, pickled shallot
- Caramelised honey fig, blue cheese & walnut salad
Fish & chorizo gratin, crisp toast, lemon*

Main Course

All Sunday roasts are served with Yorkshire pudding, vegetables, roast potatoes & cauliflower cheese

- Roast sirloin of Welsh beef, mustard crusted*
- Slow cooked Welsh shoulder of lamb, red onion jam*
- Roasted breast of chicken, sage & onion stuffing*
- Slow roasted shoulder of pork, spiced pumpkin jam, crackling & sage*
- Catch of the day celeriac, cockle & red wine jus, kale
- Wild mushroom, chestnut, perl las & spinach strudel, crispy kale, marmite gravy
- Caramelised butternut gnocchi, spiced pumpkin jam, tenderstem, seeds & hazelnut oil

Side Dishes

Additional £2.50 per item

- Thyme roasted potatoes
- Seasonal vegetables

Dessert

- Sticky toffee pudding, toffee sauce, vanilla ice cream
- Apricot & pistachio bread & butter pudding, orange blossom anglaise
- Pineapple upside down cake, coconut sponge, vanilla ice cream
- Warm chocolate pudding, toasted almonds, vanilla ice cream
- Selection of farmhouse cheese, crackers, frozen grapes, quince jelly, walnuts, fig jam*

- Vegetarian
- Gluten Free

Food allergies & intolerances: Please speak to a member of the team prior to ordering.
Be advised some dishes may contain nuts.

*Dishes can be modified to suit a gluten free diet.