SUNDAY LUNCH

STARTERS

Garlic Mushrooms (v) 8
Served on toasted ciabatta, parmesan, balsamic glaze. (gfa)

Soup of the Day (v) 8
Served with ciabatta and Welsh butter. (gfa)

Panko Calamari 8.5
Served with lemon mayonnaise.

Homemade Chicken Liver Parfait 8
Clarified butter, spiced apple chutney, crostini.

MAINS

Our roasts are all served with creamy mash, roast potatoes, honey roast carrot and parsnip, stuffing, Yorkshire pudding and homemade gravy.

All tables will be served with sides of cauliflower and broccoli cheese, carrot and swede mash, braised red cabbage, sauteed seasonal greens and a jug of gravy.

Beef Brisket 19
Pork Shoulder 18
Chicken Breast 18

We are able to offer a lighter portion dinner for any of the above for £15, please ask your server.

Nut-less Vegetable Roast (v) 17
Served with vegetarian gravy.

Upgrade to Triple Mixed Meats. 23.50

SIDES

Cauliflower and Broccoli Cheese 3.5
Welsh Rarebit & Leek Croquettes 7
Mac & Cheese 6.5
Garlic & Herb Roast Potatoes 3
Creamy Mash 3
Yorkshire Pudding 1.5

DESSERT

Fancy something sweet? Ask your server about this week's desserts!

KIDS' MENU

Childs Roast 10
Choose from Beef, Pork, Chicken or Nut-less Roast (v)

Chicken Nuggets 7.5
Pork Sausages 8
Vegan Sausages (ve) 7
All served with fries, and peas OR beans.

Vegetarian (v) / Vegan (ve) / Gluten Free available (gfa)
Please inform your server of any allergies or intolerances. Allergen information can be provided upon request.