

SUNDAY LUNCH MENU

Below is an example of our Sunday Lunch Menu

To make the most of our wonderful fresh local produce the menu is changed each week, but our legendary Sunday Lunch Platter is available every week!

We also offer a Private Dining experience for parties between 10-24 guests, perfect for a special birthday or family get together!

Booking is advised for Sunday Lunch & essential for private dining option

SUNDAY LUNCH: ONE COURSE £17 TWO COURSES £20 THREE COURSES £22.50

PRIVATE DINING: £25 PER PERSON

CHILDREN 4-12 YEARS OF AGE: £11.50

CHILDREN 0-3 YEARS OF AGE: MAIN COURSE & ICE-CREAM – COMPLIMENTARY!

TO START, CHOOSE FROM...

- Carrot & coriander soup, handmade bread (V)(G)
- Salmon fishcake, poached hens' egg, lemon butter
- Pan seared pigeon breast, celeriac, apple slaw, walnuts, handmade bread (G)
- Goats cheese bon bon, pineapple salsa, balsamic, handmade bread (V)
- Handmade bread, dipping balsamic & oils (V)(G)

FOR THE MAIN COURSE...

- Eynon' s medium-rare roast sirloin of beef, Yorkshire pudding, horseradish (G)
 - Roast pork loin, burnt apple puree, herb stuffing (G)
 - Slow roast shoulder of Welsh lamb, mint sauce (G)
 - Meat free Sunday lunch, Yorkshire pudding, stuffing, vegetable jus (V)
 - Wild mushroom ravioli, black trumpet mushroom & grain mustard cream (V)
 - Stone bass, red cabbage, butternut squash, fondant potato, chive cream (G)
- all roasts served with roast potatoes, carrots, seasonal greens, cauliflower cheese & Chef' s gravy

AND TO FINISH...

- Apple & raspberry crumble, crème anglaise (V)(G)
- Chocolate panna cotta, honey & sesame Chantilly cream, honeycomb (V)(G)
- Lemon tart, strawberry coulis, Jaffa Cake ice cream (V)
- Selection of Welsh cheese, crackers, handmade bread & chutney +£1.50 (V)(G)
- Selection of local ice cream (V)(G)

MANSION HOUSE SUNDAY LUNCH PLATTER...

Our Sunday lunch platter consists of a portion of each of the three roast meats of the day, roasted potatoes, Yorkshire puddings, garden herb stuffing, confit carrots, cauliflower cheese, seasonal green vegetables & our Chef' s own rich meat gravy

Add a starter or/and dessert for £5.50 per person per course

FOR TWO TO SHARE...£33.00

FOR FOUR TO SHARE...£66.00

SOMETHING EXTRA...

- Dish of mashed potato £3.00
- Dish of roast potatoes SMALL £3.50 LARGE £7.00
- Yorkshire pudding £0.80