

# SAMPLE MENU

Please note that the menu changes each week

## STARTERS

Carrot & coriander soup, handmade bread vg

Honey roasted fig & goats cheese salad, handmade bread vg

Smoked salmon, lemon & caper dressing, rocket, handmade bread g

Rabbit rarebit tart, garden leaves, tomato chutney

## MAIN COURSE

Roast striploin of beef, carrot puree, Yorkshire pudding, horseradish sauce g

Roast pork, herb stuffing, apple sauce g

Slow roasted lamb shoulder, carrot puree, mint sauce g

Meat free Lunch: garden herb stuffing, Yorkshire pudding, chefs' vegetable jus v

Carrot & coriander cake, halloumi, chanteney carrots, lemon butter v

Pan fried silver mullet, balsamic roasted tomatoes, roast potatoes g

all roasts are served with roasted potatoes, roasted parsnip,  
seasonal vegetable selection, cauliflower cheese & chefs' gravy

## DESSERTS

Egg custard tart, Chantilly cream v

Apple & raspberry crumble, vanilla ice cream vg

Chocolate mousse, honeycomb vg

Cheese plate: choose from Perl Wen, Per Las or Welsh cheddar, chutney, crackers

Selection of handmade ice creams vg

two courses £25.50 three courses £28.50

Meat free: two courses £24 three courses £27

Food Allergen Information

v suitable for a vegetarian diet

g suitable for a gluten free diet - with alterations, please mention when ordering

For full allergen information, please ask a member of the team

Sunday Lunch