



- SUNDAY LUNCH -

- APPETISERS -

Suitable for 2 people

ARTISAN BREADS

a selection of warm artisan bread rolls accompanied by olive oil and balsamic vinegar

OLIVES (GF)

pitted green & Kalamata olives in extra virgin olive oil with sun dried tomatoes and garlic

£4 each

- STARTERS -

WINTER VEGETABLE SOUP*
a blend of root vegetables served with warm toasted bread & butter

£5.00

POTTED GARLIC MUSHROOMS* £5.50
creamy garlic mushrooms served with warm toasted bread and pea shoots

GOLDEN CRUMB BREADED
CAMEMBERT
Camembert coated in golden breadcrumbs served with salad garnish and cranberry sauce

£5.50

DUCK BON BONS £5.50
shredded duck in a sweet hoisin sauce coated in crispy breadcrumbs, served with a side salad and plum sauce

PRAWN COCKTAIL*
prawns in a Marie Rose sauce served on a bed of iceberg lettuce with cucumber, tomato, lemon and malted bread

£5.50

- MAINS -

ROAST LEG OF WELSH LAMB* £11.95

PWLL-Y-WRACH FARM BEEF* £10.95

ROAST CHICKEN BREAST* £10.95

ROASTED LOIN OF PORK* £10.95

NUT ROAST (vg) £10.95

GLAMORGAN SAUSAGES (v) £10.95

All served with roast potatoes, honey roasted parsnips, Yorkshire puddings, seasonal vegetables & gravy

WHY NOT ADD?

CAULIFLOWER CHEESE

£3.50

MASHED POTATO (GF)

£2.00

*Available as a Gluten Free Option