



SUNDAY LUNCH

STARTERS

Soup of The Day Home Baked Bread (VGO & GFO) 7.5

Bears Prawn Cocktail Brown Bread & Butter 8.5

Heritage Tomato Panzanella Salad Basil, Torn Sourdough & Balsamic Glaze (VG/GFO) 8.5

Smoked Chicken, Spinach & Chive Terrine Onion Chutney & Sourdough 8.5

ROASTS

Slow Matured Topside of Glamorgan Beef 19.5

Roast Leg of Welsh Lamb 19.5

Boned & Rolled Pork Belly Sage & Stuffing 19.5

Trio Of Meats with All the Trimmings 25.5

All served with Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables

MAINS

Roasted Salmon Chive Butter Sauce, Parmentier Potatoes & Tender stem Broccoli 19.5

Braised Pearl Barley & Nut Assiette Vegan Gravy (VG) 16

Roasted Cornfed Chicken Supreme Creamed Mashed Potatoes, Garlic Wild Mushroom, White Wine Tarragon Cream 19.5

Superfood Salad Buckwheat, Salted Peaches, Tenderstem, Chimichurri (VG & GF) 16

Add Chargrilled Chicken +7, Poached Salmon +8, Halloumi +5

KIDS

Starters

Garlic Bread 4

Crudites 4

Mains

Child's Roast 8

Choose Any of Our 3 Roasts as a Child's Portion

Chicken Nuggets Fries 7

Cod Goujons Fries 7

Tomato & Basil Pasta (VG & GFO) 7

Dessert

Chocolate Brownie 4

Ice cream 2.5 a scoop

SIDE ORDERS 4.50

Cauliflower Cheese / Vegetable Pot / Roast Potatoes / Garlic Mash

DESSERTS ALL 9

Sticky Toffee Pudding Butterscotch Sauce (GFO)

Cowbridge Mess Fresh Strawberries, Crushed Meringue & Chantilly Cream (GF)

Apple & Rhubarb Crumble Custard (VGO)

Chocolate & Berry Brownie Vanilla Ice Cream