



**SAMPLE  
MENU**

### Sunday Lunch at Parc

2 courses for £28.50 3 courses £35

#### TO BEGIN

Chef's Homemade Soup & Homemade Bread \*  
Parc le Breos Terrine\*  
Prawn Cocktail \*  
Vegan Rarebit  
Garlic Mushrooms\*

#### MAIN COURSES

Roasted Sirloin of Beef & Yorkshire Pudding \*  
Roast Leg of Lamb \*  
Pork Tenderloin \*  
Baked Cod, Lemon Butter Sauce\*  
Vegan Sausage and Mushroom Wellington (Vg)

All served with Roast Potatoes, Seasonal Vegetables and a Rich Gravy  
For Extra Yorkshire Pudding or Potatoes there is a £1 Supplement  
Items marked with a \* can be gluten free

#### INDULGE

Eton Mess \*  
Croissant Bread & Butter Pudding  
Sticky Toffee Pudding  
Citrus Cheesecake  
Affogato \*

#### FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers, each Month we feature a collection of dishes showcasing the very Best Seasonal ingredients. Images used on this menu depict local scenes and are taken from the pages of a Vivian family game book dating from the late 1800s

Your wellbeing is important to us, so please speak to a Member of our team about allergens & dietary requirements.

*Tips are at your discretion and shared amongst All our staff,  
Nothing goes to the owners.  
We cannot accept tips on debit or credit cards.*

