



## Sunday Lunch

**Soup of the day with warm bread & whipped butter (V,GFO)**  
**Chicken liver & madeira pate, toasted sourdough bloomer & pear chutney (GFO)**  
**Butterbean hummus, marinated olives & toasted pitta (VG)**

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**Six hour lamb shoulder (GFO)**  
rosemary & redcurrant gravy  
**Slow roasted beef brisket (GFO)**  
Yorkshire pudding  
**Slow roasted belly of pork (GFO)**  
Pembroke cider gravy, crackling  
**Sweet potato & chestnut nut-roast (GFO,VG)**  
maple & sage gravy

*served with seasonal vegetables, roasted potatoes, honey & thyme roasted parsnips and a Perl-Las, leek & walnut crumble*

**Fish of the day (please ask) (GFO)**  
Served with roasted potatoes and seasonal vegetables as above

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**Rhubarb & custard crème brulee (V,GF)**  
vanilla ice cream, shortbread crumb  
**Chocolate & hazelnut espresso brownie (V,GF,VGO)**  
with chocolate ice cream  
**Sticky toffee pudding (V,GF)**  
with vanilla ice cream or custard  
**3 Scoops of dairy ice cream (V,VGO,GFO)**  
Vanilla / Strawberry / Chocolate  
**Welsh cheese selection (V,GFO)(£1 surcharge)**  
With crackers & pear chutney

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**One Course £21**  
**Two Courses £28**  
**Three Courses £35**  
**(Child's Main Course £14)**

V-Vegetarian GF-Gluten Free VG-Vegan GFO-Gluten Free To Order VGO-Vegan To Order  
Full Allergen List Available