Sunday Lunch

Soup of the day with warm bread & whipped butter **(V,GFO)**
Lamb meatballs, tomato & red wine sauce, goat's cheese on toasted baguette
Chickpea & tomato stew, toasted almonds, spinach and crusty bread **(VG,GFO)**

Six hour lamb shoulder **(GFO)**
rosemary & redcurrant gravy
Slow roasted beef brisket **(GFO)**
Yorkshire pudding & horseradish sauce
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 and date & apple chutney

One Course £21
Two Courses £28
Three Courses £35
(Child's Main Course £13)

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