

This is a sample menu please ring ahead for this Sundays lunch menu

2 Courses £16.00 – 3 Courses £19.00

Starters £4.95

Soup of the day, served with rustic warm bread VG GFA

Curried fishcake with a side of rocket salad and homemade mango chutney GF

Roast red pepper hummus with olives, cherry tomatoes, cucumber, pickled baby onions and pita crisps GFA V

Chicken liver pate, toasted sourdough, red onion relish GFA

Crispy pork belly bites with apple cider sauce GF

Roasts

Roast chicken breast **£12.95**

Honey Glazed Roast Ham **£12.95**

Slow roasted Pork **£13.95**

Topside of beef **£13.95**

Trio of roasts **£14.95**

Vegetarian Nut roast **£12.95**

All roast dinners accompanied with crispy roast potatoes, seasonal vegetables, honey roast carrots, cauliflower cheese and Yorkshire pudding

Mains

Caribbean curry, peppers, pineapple, kidney bean, sweet potato, basmati rice and pitta bread GF **£11.95** add king prawns or chicken **(£2 supplement on offer)**

Char grilled chicken breast ,garlic and herb roast sweet potatoes , buttered tender stem broccoli drizzled with red wine jus **£13.95** GF

Battered catch of the day, twice cooked chips, mushy peas, and homemade tartar sauce **£13.95** GFA

Pork and leek sausages, wholegrain mustard mash, red onion gravy and buttered greens **£12.95**

Homemade Beef , bacon and cheddar burger, skinny fries, tomato chilli jam and summer slaw **£13.95**

Desserts £4.95

Summer berry Eaton mess

Bakewell tart with crème anglaise

Chocolate Torte with orange Chantilly cream

Selection of Welsh ice creams