



September Sunday Lunch Menu 2018

Served 12-4pm

2 Courses - £17.95 3 Courses £20.95

All dishes are subject to availability

WIFI CODE

J28GUEST

STARTERS

Soup of the Day

(V) Goats Cheese and Sundried Tomato
Bruschetta with Basil Pesto and Rocket

Warm Salad of Cockles, Smoked Bacon and
Mangetout cooked in Garlic Butter

Oriental Confit Duck Wrap with Hoisin
Sauce and Dressed Salad

Chicken Caesar Salad with Parmesan
Shavings and Croutons

MAINS

Welsh Topside of Beef served with a
Yorkshire Pudding and Gravy

Free Range Roast Pork Loin, with Crispy
Pork Crackling and Homemade Stuffing,
Apple Sauce and Gravy

Cornfed Chicken Breast on Creamy Mash
Potato with a Wild Mushroom Sauce

Slow Cooked Lamb Shoulder on Minted
New Potatoes with a Rosemary Lamb Jus
(£2.95 Supplement)

Baked Cod Fillet with a Salad of Pickled
Fennel, Chorizo, Parmesan Shavings and
Rocket

Brecon Beacons Venison Sausages on
Wholegrain Mash Potato and Onion Gravy

(V) Baked Camembert with Maple Syrup
Pecans served with a Fig and Onion Jam,
Salad Leaves and Crusty Bread

DESSERTS

Lemon Sponge served with Homemade
Custard

Dark Chocolate Panna Cotta served with
Strawberry Compote

Selection of Homemade Ice Cream

Mango Mousse served with Homemade
Shortbread

A Selection of Cheese (Stilton and Cheddar)
served with Biscuits, Celery and Apple

All Mains Dishes are Served with a Selection of Potatoes and Fresh Vegetables

ADD A YORKSHIRE PUDDING TO YOUR MEAL - £1

ADD A SPECIAL SIDE OF THE DAY TO YOUR MAIN COURSE - £2 (PLEASE ASK A MEMBER OF STAFF FOR TODAY'S SELECTION)

*****If you have any food allergies and intolerances please ask to speak to a member of staff about your requirements before ordering*****