

Table Service
12.30pm - 9pm

SUNDAY MENU



STARTERS

Soup of The Day (V) (GF on request) Soda bread	£7.00	Black Pudding Wholegrain mustard mashed potatoes Poached egg Peppercorn sauce	£10.00
House-Made Smoked Haddock Fishcakes Lemon & dill aioli	£10.00	Potted Duck Confit (GF) Clarified butter Blackberry jam Crostini's	£10.00
Wild Mushroom Arancini (V) Watercress Truffle oil	£10.00	Baked Camembert Infused with rosemary and garlic olives Warm ciabatta	£10.00

MAIN COURSE

SUNDAY ROASTS

Roast Potatoes | Mash Potatoes | House made Yorkshire Pudding
Seasonal Vegetables (GF without Yorkshire Pudding)

Sunday Roast sides upgrades £3.50 each:
6 Roast Potatoes | 8 Pigs In Blankets

Roast Turkey Pigs in Blanket Homemade Stuffing Traditional Gravy	£14.95	Nut Roast (V) Red Wine & Orange Jus	£14.95
Roast Lamb Red Wine and Rosemary Jus	£16.95	Roast Beef Red Wine and Thyme Jus	£15.95

MAINS

Vegan Burger (Ve) Sundried tomato chutney Crunchy slaw House chips	£14.50	Roast Chicken and Sundried Tomato Salad (GF) French Dressing	£15.00
Seared Tuna Salad (GF) Balsamic dressing	£15.50	Hand Battered Cod and Chips (GF on request) Mushy peas Tartare sauce Lemon wedge	£16.50
8oz Welsh Celtic Pride Butchers Burger Melted cheddar cheese Sweet cured streaky bacon Coleslaw House chips Onion rings	£16.50	House-made Chicken and Leek Pie House chips Seasonal green vegetables Gravy	£16.50

DESSERTS

Panache of Ice Cream (V)(GF) Mixed ice cream Summer fruits Marbled chocolate shards	£7.00	Ginger, Rhubarb & White Chocolate Cheesecake(Ve) (GF) Red berry coulis Fresh fruits	£8.50
Lemon and Lime Tart (V) Blueberries Strawberry sorbet	£8.00	Warm Chocolate Fondant (V)(GF) Fresh raspberries Vanilla ice cream	£8.50
Strawberry Brulee(V) Amaretti biscuits	£8.00	Cheeseboard (V) (GF on Request) Selection of cheese Crackers House chutney	£11.00