

Table Service  
12.30pm - 9pm

# SUNDAY MENU



## STARTERS

Soup of The Day (V) (GF on request) Soda bread	£6.00	Black Pudding Wholegrain mustard mashed potatoes   Poached egg   Peppercorn sauce	£9.00
House-Made Smoked Haddock Fishcakes Lemon & dill aioli	£9.00	Potted Duck Confit (GF) Clarified butter   Blackberry jam   Crostini's	£9.00
Wild Mushroom Arancini (V) Watercress   Truffle oil	£9.00	Baked Camembert Infused with rosemary and garlic olives   Warm ciabatta	£9.00

## 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 *£4 Dinner Supplement