

Sunday 12th May 2024

Main course£18.00Children's options£8.00Starter / Dessert£6 each

To start

Broccoli and blue cheese soup Crispy cod cheeks, tartare sauce Chicken leg terrine, piccalilli, dressed green salad

Main course

Lamb – Shoulder of Welsh lamb (Slow roasted, flavoursome, marbled with tasty fat) Pork – Stuffed Welsh pork belly (succulent, tasty and stuffed with a sage stuffing and crackling) Beef – Aged brisket of Pembrokeshire beef (Rolled, slow roasted, full flavoured) Chicken (Lean breast only chicken)

All served with Yorkshire pudding, roast potatoes, mashed potatoes, mixed seasonal vegetables and a rich meaty gravy

Vegetarian and vegan dish of the day

5 nut and cranberry roast served with seasonal vegetables and a rich gravy

To finish

Bakewell tart, raspberries, raspberry ripple ice cream Apple, raspberry and rhubarb crumble, custard Traditional tiramisu, chocolate ice cream Affogato – Vanilla ice cream with a double espresso poured over

Children's options

Sausage, chips and peas Grilled fillet of fish (ask your server for fish of the day), chips and peas Small Sunday roast from our selection above

Food allergies and intolerances

Please speak to our staff about the ingredients in your meal, when making your order Please note – Any gluten free items are produced in a kitchen environment that uses gluten