

Sunday 2nd November 2025

Main course	£19.00
Children's options	£10.00
Starter / Dessert	£8.00 each

To start

Winter vegetable soup with crusty bread
Crispy breaded brie wedges with cranberry sauce
Chicken liver and cognac pate, red onion marmalade and ciabatta bread

Main course

Lamb – Leg of Welsh lamb (Slow roast, flavoursome) - £2 surcharge
Pork – Welsh pork belly (succulent, tasty served with crackling)
Beef – Aged brisket of Pembrokeshire beef (Rolled, slow roasted, full flavoured)
Chicken – Lean breast meat only
All served with Yorkshire pudding, roast potatoes, mixed seasonal vegetables and a rich meaty gravy (gravy - GF)

Extras – Cauliflower cheese - £6, Honey and soy glazed pigs in blankets - £6
Yorkie - £1 Creamy mashed potato - £6

Vegetarian or vegan dish of the day (please inform your server)

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

To finish

Baileys and white chocolate bread and butter pudding with custard
Biscoff cheesecake, Chantilly cream
Rich chocolate brownie with chocolate sauce and vanilla ice cream

Children's options

Sausage, fries and peas
Pasta with tomato sauce
Grilled fillet of cod, fries and peas
Small Sunday roast from our selection above

Stackpole Court revisited Friday 7th November

Join us for a very special 4 course menu with a nod to the Courts heyday! After dinner speaker Gareth Mills will highlight the evening with a wonderful insight into the Courts history
£50 per person



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