



Sunday 9th August 2026

Main course	£20.00
Children's options	£12.00 £10 [5% VAT rate]
Starter / Dessert	£9.00 each

To start

Coconut and coriander soup served with a napa slaw (mange tout, baby corn, red peppers)
Chicken liver parfait, red onion marmalade, crusty bread
Tempura squid with a chilli ponzu (soy and chilli dipping sauce)

Main course

Lamb – Leg of Welsh lamb (Slow roast, flavoursome) - **£3 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
All served with Yorkshire pudding, roast potatoes, mixed seasonal vegetables
and a rich meaty gravy (gravy - GF)

Extras – Cheesy leeks - £6 Honey and soy glazed pigs in blankets - £6
Creamy mashed potato with crispy onions - £6 Extra yorkie - £1

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)
Mushroom Bourguignon pie (vegan, GF) with seasonal vegetables and gravy

Fish dish of the day

Dressed crab salad with garlic aioli and chips - £25

Children's options

Sausage, chips, and peas
Pasta with tomato sauce
Grilled fillet of cod, 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



Desserts

Passionfruit cheesecake
Kiwi and white chocolate ice cream
9

Chilled strawberry and peach crumble
Pistachio ice cream
9

Chocolate pot
Raspberry and honeycomb
9

Selection of local Pembrokeshire dairy ice creams
Choose from our selection of clotted cream, chocolate, strawberry, salted caramel (not GF),
6 adult/4-75 £4 (5% VAT rate) child

Or try a shot of Barti cream, Drambuie, Cointreau, Amaretto or Tia Maria over your ice cream for extra 4 50

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