

Sunday Lunch

2 courses - £27.50 | 3 courses - £34.50

SAMPLE MENU

Starters

Garden Pea & Mint Soup

Smoked Salmon, Smoked Mackerel, Cockles & Crab Cocktail

Cannelloni Maison topped with Parmesan.

Chicken Liver Parfait with Caramelised Onion Chutney & Melba Toast

Roast Beetroot, Welsh Cheese & Walnut salad with Balsamic Dressing

Baked Field Mushroom topped with Leeks & Welsh Rarebit

Deep-Fried Goujons of Sea Bass, Cod & King Prawns with Sweet Chilli-Dipping Sauce

Mains

Roast Gower Sirloin of Beef (served pink), Yorkshire Pudding

Roast Leg of Salt Marsh Lamb with Rosemary & Garlic Stuffing

Roast Breast of Duck with Bacon, Leek & Sage Sauce

Grilled Fillet of Hake with King Prawn, Asparagus & Cheese Sauce

Roast Breast of Chicken with a Blue Cheese, Mushroom & Port Sauce

Grilled Fillet of Seabass with Cockle Provenance Sauce

Sunday Nut Roast with Mushroom, Redcurrant & Rosemary Jus

All mains served with a large selection of fresh seasonal vegetables, roast potatoes & minted new potatoes.

Ask a member of the team to see today's dessert menu!

please inform a member of the team if you have any special dietary requirements