



STARTERS

Creamy Garlic Mushrooms.
on toasted ciabatta with grated parmesan

Chef's Soup of the day.
with homemade garlic & herb croutons, and toasted ciabatta with Welsh butter

Chicken Tenders.
with a salad garnish & homemade garlic aioli, smoky BBQ or Sweet Chilli.

Prosciutto & King Prawn Cocktail.
on a mixed leaf salad, with a toasted ciabatta & Marie-Rose sauce

MAINS

All served with roasted potatoes, creamy mash, honey-glazed parsnips & carrots, sage & onion stuffing, Yorkshire pudding, creamy leek bake, seasonal veg & rich homemade gravy
(unless otherwise stated*)

Topside of Welsh Beef.

Garlic & Thyme Chicken Breast.
with pigs in blankets

Roast Pork Loin.
with seasoned crackling

Wellington (V).

Homemade Butternut squash, Mushroom & Spinach.

Pan-Fried Salmon.

**Served with creamy mash, buttered greens
and homemade creamy lemon & dill sauce*

SIDES & EXTRAS

Creamy Cheesy Leeks - £4.95

Pigs in blankets (x2) - £3.95

Yorkshire Pudding - £1.50

Goose-fat Roast Potatoes - £2.95

DESSERT MENU AVAILABLE

1 Course : £16.95

2 Course : £22.95

3 Course : £26.95

CHILD'S 1 COURSE (+ free ICE-CREAM) : £9.50

Sunday Lunch.
