



SUNDAY LUNCH MENU 15th September

Roasted Tomato & Basil Soup – Herb & Garlic Croutons
Goat's Cheese Salad – Heritage Tomatoes, Candied Walnuts
Salt & Pepper Crispy Squid – Roasted Pepper, Chorizo & Cannellini Beans Cassoulet
Smoked Duck Salad – Orange & Fennel Salad

Traditional Roast Beef – Yorkshire Pudding, Roast Potatoes and Beef Gravy
Slow Cooked Pork Shoulder Steak – Creamed Potatoes, Cider Sauce
Pan Fried Chicken Breast Supreme – Roast Potatoes, Red Wine Sauce
28 Days Dry Aged Welsh Black Rump Steak (£5 supplement)
Balsamic Tomato, Flat Mushroom, Skinny Fries, Battered Onion Rings
Pan Fried Salmon Fillet – Sautéed New Potatoes, Samphire, Chive Butter Sauce
Sweet Potato & Courgette Lasagne – Artichokes & Primrose Farm Salad

All Served with a Selection of Seasonal Vegetables

Dessert wine

125ml Hermanos Torrontes, Argentina 2016 4.50

To finish

Sugar Glazed Lemon Tart – Raspberry Sorbet
Sticky Toffee Pudding – Butterscotch Sauce, Salted Caramel ice cream
Homemade Chocolate Brownie – Vanilla Ice Cream
Perl Las & Caerphilly Cheeseboard – Grapes, Celery & Oat crackers

Fresh Brewed coffee with truffles 3.50

1 course £16.00 | 2 courses £19.50 | 3 course £23.50

Childs course £7.95 – 10 years & under (includes 1 scoop of ice cream for dessert)