



Sample Sunday Lunch Menu

1 Course - £12.95 2 Course – £16.95 3 Course - £20.95

Starters

Homemade Soup of the Day served with bread and butter (v, gf available)

Pate served with onion marmalade and toast (gf available)

Seafood Platter served with lemon and tartar sauce

Homemade Mozzarella Arancini served with tomato and basil ragu (v)

Garlic Sautéed Mushrooms on bloomer bread (v, gf available)

Mains

Roast Topside of Welsh Beef served with homemade Yorkshire pudding, roast potatoes, mixed vegetables and gravy (gf available)

Honey Glazed Ham served with skinny fries and salad garnish

Roast Breast of Turkey topped with Chef's stuffing and served with roast potatoes, mixed vegetables and gravy (gf available)

3 Meat Roast – Selection of Ham, Turkey and Beef served with roast potatoes, homemade Yorkshire pudding, Chef's stuffing, mixed vegetables and gravy (£3 supplement)

Mixed Seafood Risotto

Beer Battered Haddock with mushy peas, Chef's tartar sauce and home-cut chips

Sweet Potato Roulade with a tomato and basil ragu sauce (vegan)

Desserts

Chocolate Brownie Sundae (v)

Ice-Cream Sundae (gf)

Selection of Sorbets (vegan, gf)

Warm Waffle with toffee sauce and ice cream (v)

Home-made Sticky Toffee Pudding with Chef's butterscotch sauce and ice-cream (v)

If you have any dietary requirements, please speak with a member of staff