

## Sunday Menu

12:00pm-2:00pm

6:00pm-9:00pm

### Starters

*Soup of the Day with Freshly Baked Petite Pain (veg)*  
*Chicken Liver Pate served with Melba Toast & Caramelised Red Onion Chutney*  
*Chilled Melon & Berry Cocktail with Lime & Ginger Syrup (vegan)*  
*Smoked Salmon with Crispy Capers & Horseradish Crème Fraiche*  
*Creamy Garlic Mushrooms on Toasted Ciabatta (veg)*

### Main Course

*Roast Topside of Beef with Yorkshire Pudding & Gravy*  
*Salmon Fillet with Asparagus & Hollandaise Sauce*  
*Roast Pork with Cider Gravy*  
*Roasted Chicken Breast with Creamy Mushroom Sauce*  
*Nut Roast with Onion Gravy (Veg & Vegan)*

### Desserts

*Lemon Tart with Raspberry Sorbet*  
*Chocolate Brownie with Vanilla Ice Cream*  
*Baileys Crème Brûlée with Shortbread Biscuit*  
*Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream*  
*Cheesecake of the Day with Fresh Cream*

*Selection of Welsh Cheese & Biscuits with Grapes, Chutney & Celery (Supplement of £3.25)*

Tea or Coffee & Mints £3.75pp

2 Courses £21.95

3 Courses £25.95

*\*\*The above menu has a separate allergen listing and is available upon request.  
Unfortunately staff are unable to assist with any decision on the suitability of a dish\*\**

*\*\* Please note; we cannot guarantee that all products are allergen free  
as these products are regularly present in the kitchen environment\*\**