



Before ordering please speak to a member of staff if you have a food allergy or intolerance

SUNDAY LUNCH MENU

Starters

Carrot & Coriander Soup

Herb Oil, Herb Croutons

Traditional Pressed Ham Hock & Vegetable Terrine

Pickled Cucumbers & Crostini

Caramelised Onion & Cheddar Cheese Tart

Balsamic Dressing, Mixed Salad Leaves

Prawn Cocktail

Baby Gem, Marie Rose Sauce, Spiced Vodka & Tomato Dressing

Mains

Slow Roast Silverside of Beef

Yorkshire pudding, Roasted Root Vegetables, Gravy

Pan Seared Chicken Breast

Mash Potato, Roasted Root Vegetables, Wild Mushroom, Bacon & Madeira Sauce

Fillet of Sea Bass

Sauteed New Potatoes, Steamed Kale & Spinach, Chive Butter Sauce

Moroccan Vegetable Tagine (V)

Aromatic Cous Cous, Primrose Farm Dressed Leaves

Puddings

Vanilla Baked Rice Pudding

Mixed Fruit Jam & Grated Nutmeg

Sugar Glazed Lemon Tart

Raspberry Coulis

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

Perl Las & Caerphilly Cheeseboard

Crackers, Grapes, Celery & Quince Chutney

2 course £17.95, 3 course £19.95