



SUNDAY LUNCH

March 2020 Sunday Lunch

Fresh Chef's Soup of the Day
Toasted Focaccia (V)

Chicken Liver Parfait
Fig and Port Chutney, Toasted Homemade Brioche (GF**)

Brecon Vodka and Beetroot Gravadlax
Dill Mustard Dressing, Bread Wafers

Bruschetta
Macerated Tomatoes, Roast Peppers, Basil, Feta

Traditional Roast Beef
Yorkshire pudding, Roast Potatoes, Beef Gravy (GF**)

Slow Cooked Shoulder of Pork
Roast Potatoes, Apple Sauce, Gravy (GF**)

Chicken Breast
Mash Potatoes, Gravy (GF**)

Marinated Vegetable Tapas Platter
Griddled Vegetables, Halloumi, Harissa Yoghurt, Sweet Potato Fries, Vegetable Tagine, Flatbread (V)

Cod Fillet
Confit Leek Mash, Cockle Chowder
All Served with Seasonal Vegetables

Rich Chocolate Brownie
Vanilla Ice Cream, Chocolate Sauce

Sticky Toffee Pudding
Butterscotch Sauce, Honeycomb Ice Cream

Bara Birth Bread and Butter Pudding
Sauce Anglaise

Fresh Fruit Pavlova

Selection of Ice Cream
Salted Caramel, Vanilla, Strawberry

V – Vegetarian, GF – Gluten free, GF** - Can be gluten free on request

1 Course - £13.50 2 Courses - £18.50 3 Courses - £22.50