

## Sunday lunch menu

2 courses for £18 and 3 courses for £23

**FOOD ALLERGY?? Before placing your order please inform a member of staff if a person has a food allergy**

### To Start

Tomato & basil or leek & potato soup (V)

Fresh Galia melon pearls, seasonal fruit & sorbet (V)

Creamy garlic mushrooms, topped with Mozzarella and served with toasted garlic bread(V)

Caws Cenarth cheddar, chive & Welsh ale pate with toast & chutney (V)

Smooth chicken liver pate with plum & apple chutney and toast

Lightly grilled goats cheese on a potato cake, topped with red onion marmalade

Cold fish plate- prawns, crayfish, smoked salmon mousse & crab claw meat with Marie Rose

Hot fish duo- Smoked haddock & mozzarella fishcake and a gurnard goujon with tartare sauce

### To follow

Roast beef with gravy and a Yorkshire pudding

Baked chicken fillet in a creamy leek & bacon sauce, glazed with Welsh rarebit

Carved Welsh lamb rump in a rich gravy

Fish duo- salmon & seabass fillets and a white wine cream sauce with prawns & crayfish

Peppercorn beef- slow braised top rump pieces in a creamy mushroom & peppercorn sauce

Pan fried pork fillet medallions in a honey & mustard cream sauce

Nut & cranberry roast with gravy (Vegan)

Moroccan vegetable tagine with sweet potato fries (Vegan)

**All meals are served with a selection of fresh vegetables & potatoes**

### To finish

Warm cherry & almond bakewell tart with custard

Lotus Biscoff cheesecake

Warm chocolate brownie with salted caramel sauce

Eton mess- meringue, fresh fruit, cream and coulis

Hot sticky toffee pudding with toffee sauce

White chocolate and raspberry crème brulee

Lemon meringue roulade

**Desserts are served with vanilla ice cream unless stated otherwise**