

## great 'Lazy Sunday Lunch'



Chef's freshly homemade soup of the day with warm crusty bread (VG)

Smoked mackerel pate topped with prawns and served with horseradish cream

Sautéed button mushrooms tossed in a creamy white wine and parsley sauce with warm crusty bread for dipping (V)

A salad of Welsh goats cheese and beetroot in a honey and mustard dressing (V)

A salad of chickpeas, sweetcorn and mixed peppers tossed in a red pesto dressing (VG)

## Mains

Roast prime 'Best of British' beef with a homemade Yorkshire pud and a rich gravy

Slow roasted shoulder of British lamb with mint sauce and a rich gravy

Roast belly pork with rosemary stuffing and homemade apple sauce and a rich gravy

Chicken supreme with a sage, chestnut & cranberry stuffing and a rich gravy

Grilled fillet of salmon in a white wine and parsley

Mozzarella, basil and sun-dried tomato ravioli served on Italian vegetables in a rich tomato sauce (V)

Unless stated otherwise all of the above main courses are served with a delicious selection of fresh, seasonal vegetables, roast and new potatoes - yum.

## Desserts

Choose from today's delicious dessert selection.



One course £11.00 Two courses £16.00 Three courses €21.00

Child portions available – one course £6.50, two courses £9.50 or three courses £12.50

## Allergy Information

V = VegetarianVG = Vegan

Many dishes are gluten free or can be made gluten free on request

Please inform your server of any dietary requirements when ordering



