

• SUNDAY LUNCH •

STARTERS

French Onion Soup, baked gruyere croutons

Smoked Haddock, Cheddar & Leek Fishcake,
tartar sauce

Welsh Pork Scotch Egg, spiced pear chutney

Mixed Game & Pistachio Terrine, root vegetable
crisps, sourdough, apple & cider brandy chutney

Warm Goats Cheese, toasted pumpkin seeds, beetroot, rocket salad (V)

MAINS

Welsh Rump of Beef, Yorkshire pudding,
rich red wine beef gravy

Pork Belly, black pudding, roasted apple,
crackling, cider onion gravy

Welsh Shoulder of Lamb, port &
redcurrant sauce

Wild Mushroom, Chestnut & Cranberry
Wellington, red wine sauce (V)

Catch of the Day (please ask for details)

*All signature mains served with roast potatoes, creamy mash potato, honey glazed carrot, spiced red cabbage,
cauliflower cheese, parsnips*

DESSERTS

Baked Cookie Dough, vanilla ice-cream

Sicilian Lemon Tart, double cream & vanilla
ice-cream

Mixed Ice Cream

Apple Crumble, custard or ice-cream

Belgian Chocolate & Salted Caramel Torte,
amarena cherries

Movenpick Sorbet

1 Course £13.95

2 Courses £17.95

3 Courses £21.95

SIDES

Gourmet Chips....£3.50

Truffle Parmesan Fries....£3.50

Onion Rings....£3.50

Garlic & Mozzarella Flatbread....£3.50

Vine Tomato, Red Onion,

Rocket, Mozzarella Salad....£4.00

(V) – Vegetarian (VE) – Vegan (GFO) – Gluten Free Option

SANDWICHES

*Sandwiches served on Wholemeal or White Bread
(Gluten Free Bread Also Available)*

Pastrami, emmental, sauerkraut....£7.95

Maple & Mustard Glazed Ham Salad....£7.00

Black Bomber Cheddar, red onion, real ale
chutney....£6.95 (V)

Prawn Cocktail, gem lettuce....£8.00

Fish Finger, gem lettuce, tartar sauce....£7.00

*All dishes are prepared in a kitchen where products containing nuts, seeds & other allergen are handled and prepared. We may not be able to guarantee our
food will not contain traces of a specific allergen. Please be sure to inform us of any allergies or any dietary requirements. Thankyou.*