



# SUNDAY LUNCH MENU

## Starters

Smoked mackerel pate, pickled cucumber, lemon wedge, toast  
Creamy garlic and sherry mushrooms, crusty bread  
Homemade soup of the day, crusty bread

## Mains

Welsh rump of Beef and Yorkshire pudding  
Pembrokeshire Turkey Breast and Yorkshire pudding  
Pan fried locally sourced fish fillet dressed with garlic butter  
Wild mushroom, chestnut and cranberry wellington (V)  
Beetroot Parcel (VE)  
*Served with*  
Roast Pembrokeshire potatoes  
Buttered greens, Roasted parsnips, Carrot and swede mash,  
Gravy

## Extras

Yorkshire pudding £1, Pigs in blankets £2  
Broccoli, leek and cheese gratin £3  
Sausage meat stuffing £2  
Extra vegetables £2

## Desserts

Chocolate Brownie, chocolate sauce with ice cream, cream or custard  
Lemon tart with cream  
Sticky toffee pudding with caramel sauce and ice cream  
Banoffee pie with whipped cream

*One course - £22    Two courses - £27    Three courses - £31*

GF – Gluten free/GF\* – can be made gluten free    V – vegetarian/ V\* – can be made vegetarian  
VE – vegan/VE\* – can be made vegan

**If you have any allergies or dietary requirements please ask one of our staff for our allergen matrix**



# SUNDAY LUNCH MENU

## Children's menu

### Starters

Smoked mackerel pate, pickled cucumber, lemon wedge, toast  
Homemade soup of the day, crusty bread

### Mains

Welsh rump of Beef and Yorkshire pudding  
Pembrokeshire Turkey Breast and Yorkshire pudding  
Wild mushroom, chestnut and cranberry wellington (V)  
Beetroot Parcel (VE)

*Served with*

Roast Pembrokeshire potatoes  
Buttered greens , Roasted parsnips , Carrot and swede mash,  
Gravy

Chicken tenders, chips and beans or peas  
Hotdog, chips and beans or peas  
Vegan Hotdog, chips and beans or peas  
Mac & cheese **V** (add chicken)  
Ham or cheese grazing platter **V\***, **GF\***  
*Chips, raisins, cucumber, carrot sticks, fresh fruit, bread and butter*

### Desserts

Chocolate Brownie, chocolate sauce with ice cream, cream or custard  
Cookie sundae  
Kids D.I.Y sundae

*One course - £12.50   Two courses - £16.50   Three courses - £18.50*

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