



SUNDAY LUNCH MENU

Starters

Duck and chicken liver parfait with onion marmalade and crostini **GF***
Roasted flat mushroom with garlic and sherry sauce, topped with a soft poached egg **GF;V**
Homemade soup of the day **VE*; GF***

Mains

Roast Landsker beef rump and Yorkshire pudding **GF***
Slow roasted pork shoulder with sausagemeat stuffing and Yorkshire pudding **GF***
Pan fried locally sourced fish fillet dressed with lemon and caper butter **GF**
Nut roast with herb gravy **V**
Mushroom and roasted vegetable parcel with herb gravy **VE**
Served with
Roast Pembrokeshire potatoes **VE**
Buttered cabbage **VE**, Roasted roots **VE**, Carrot and swede mash **V, VE***
Buttered peas **VE***, Gravy **GF, VE***

Extras

Yorkshire pudding **V** £1, Pigs in blankets £2
Cheese and leek gratin £3
Sausagemeat stuffing £2

Desserts

Bramley apple pie **V**
Chocolate salted caramel brownie **VE*; GF**
Both served with ice cream, cream or custard

Mulled berry cheesecake
Chocolate cookie sundae **V; VE***

One course-£20 Two courses-£25 Three courses-£29

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

Duck and chicken liver parfait with onion marmalade and crostini **GF***
Homemade soup of the day **VE***, **GF***

Mains

Roast Landsker beef rump and Yorkshire pudding **GF***
Slow roasted pork shoulder with sausagemeat stuffing and Yorkshire pudding **GF***
Nut roast with herb gravy **V**
Served with
Roast Pembrokeshire potatoes **VE**
Buttered cabbage **VE**, Roasted roots **VE**, Carrot and swede mash **V**, **VE***
Buttered peas **VE***, Gravy **GF**, **VE***

Chicken tenders, chips and beans or peas
Hotdog, chips and beans or peas **VE***
Mac & cheese **V** (add chicken £1)
Ham or cheese grazing platter **V***, **GF***
Chips, raisins, cucumber, carrot sticks, fresh fruit, bread and butter

Extras

Yorkshire pudding **V** £1, Pigs in blankets £2
Cheese and leek gratin £3
Sausagemeat stuffing £2

Desserts

Chocolate salted caramel brownie **VE***, **GF**
Served with ice cream, cream or custard

Chocolate cookie sundae **V**, **VE***
Kids D.I.Y sundae **V**, **VE***

One course-£11 Two courses-£15 Three courses-£17

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VE – vegan/**VE*** – can be made vegan

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