



# SUNDAY LUNCH MENU

## Starters

Duck and orange pâté with onion chutney and crostini **GF\***  
Creamy garlic mushrooms on toasted brioche **V**  
Homemade soup of the day **VE\*/GF\***

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## Mains

Landsker beef rump and Yorkshire pudding **GF\***  
Roasted turkey breast with sausage meat stuffing **GF\***  
Pan fried salmon fillet dressed with fresh salsa verde **GF**  
Homemade nut roast with herb gravy **V**  
Vegan mixed mushroom and chestnut wellington with herb gravy **VE GF**

## Served with

Pembrokeshire roasted potatoes **VE**,  
Braised red cabbage **VE**, roasted roots **V**, carrot and swede mash **V**,  
seasonal greens **V**, peas **VE**, gravy **GF**, **VE\***  
Extras: Yorkshire pudding **V** £1, pigs in blankets £2

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## Kids

Mini roast  
Chicken tenders, chips and beans or peas  
Hotdog, chips and beans or peas **VE\***  
Mac & cheese **VE** (add Chicken £1)  
Ham/cheese platter

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## Desserts

Sticky toffee pudding **VE\***  
Chocolate brownie **GF**  
All served with ice cream, cream or custard.  
Mulled berry cheesecake  
Chocolate cookie sundae  
Kids D.I.Y sundae

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## Adults

One course-£16.95 Two courses-£19.95 Three courses-£24.95

## Children

One course-£8.95 Two courses-£10.95 Three courses-£12.95

**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.