Two Courses £24.95 Three Courses £29.95

Intro

Potato Bread with Olive Oil & Balsamic Vinegar (v) £4.95

Glamorgan Sausages with Tomato & Chilli Chutney (v) $\pounds_{4.95}$

Starters

Soup of the Day (gfa) (vga) with Warmed Potato Roll

Katsu Prawns

Warmed Mary Rose & Chilli Sauce

Breaded Calamari

with Homemade Tartar Sauce

Chicken Liver Pate (gfa)

Toasted Brioche & Tomato & Chilli Chutney

Lamb Kofta Kebabs

with Mint & Chive Yogurt

Cajun Chicken Kebabs (gf)

with Mango & Chilli Dressing

Apple & Pear Salad (v) (vga) (gfa) with Baby Gem Lettuce, Tomato, Cucumber, Crème Fraiche & Sultanas

The Roasts

Slow Roasted Brisket of Welsh Beef

Goose Fat Roast Potatoes, Honey Roasted Parsnip & Carrot, Cauliflower & Broccoli Cheese, Swede, Red Cabbage & Greens with Homemade Yorkshire Pudding & Gravy

Slow Roasted Leg of Lamb

Goose Fat Roast Potatoes, Honey Roasted Parsnip & Carrot, Cauliflower & Broccoli Cheese, Swede, Red Cabbage & Greens with Homemade Yorkshire Pudding & Gravy

Roasted Chicken Breast

with Sage & Onion Stuffing, Goose Fat Roast Potatoes, Honey Roasted Parsnip & Carrot, Cauliflower & Broccoli Cheese, Swede, Red Cabbage & Greens with Homemade Yorkshire Pudding & Gravy

Nut Roast (v) (vg)

Roast Potatoes, Honey Roasted Parsnip & Carrot, Swede, Red Cabbage & Greens with Homemade Yorkshire Pudding & Gravy

Glamorgan Sausages (v)

Roast Potatoes, Honey Roasted Parsnip & Carrot, Swede, Cauliflower & Broccoli Cheese, Red Cabbage & Greens with Homemade Yorkshire Pudding & Gravy

If you have any food intolerances or allergies, please bring this to the attention of your server.

(gf) gluten free (gfa) gluten free available (v) vegetarian

(vg) vegan (vga) vegan available (n) contains nuts

Alternative Sunday Mains

8oz Fillet Steak (gf)

with Triple Cooked Chips, Mushroom & Tomato
*£10 Supplement

100z Sirloin Steak (gf)

with Triple Cooked Chips, Mushroom & Tomato
*£8 Supplement

Steak Sauce

Peppercorn & Brandy / Mushroom & Blue Cheese Jack Daniels & BBQ / Bearnaise £4.95

Lamb & Mint Sausages

with Cheddar Creamed Potato, Tender Stem Broccoli & Buttered Leeks

Fillet of Roasted Salmon

Marinated in Maple Syrup & Soy Sauce with Winter Green Risotto & Pancetta with Smoked Bacon Crisp

Chicken Burger

with Brie & Cranberry Tomato, Onion & Lettuce in a Toasted Bun, Rosemary Salted Skin on Fries & Homemade Coleslaw

Homemade Beef Burger

with Welsh Rarebit Cheese & Smoked Bacon, Caramelised Onion, Tomato, Onion & Lettuce in a Toasted Bun, Rosemary Salted Skin on Fries & Homemade Coleslaw

Moving Mountain Burger (v)

with Vegan Cheese, Caramelised Onion, Tomato, Onion & Lettuce in a Vegan Bun, Rosemary Salted Skin Fries & Homemade Coleslaw

Halloumi & Avocado Salad (v) (gf)

with Warmed New Potatoes Mixed Leaf, Onion, Tomato, Cucumber, Peppers & Sweet Chilli Dressing

Grilled Aubergine Slices (v) (gf) (vga)

with Tomato, Roasted Peppers, Fresh Chilli & Potatoes, finished with Crumbled Goats Cheese

Sunday Sides

Rosemary Salted Skin on Fries (v) (vg) (gf) \pounds 3.95

 $\begin{array}{c} Triple\ Cooked\ Chips\ (\mathrm{v})\ (\mathrm{vg})\ (\mathrm{gf}) \\ \quad \pounds 3.95 \end{array}$

Triple Cooked Chips with Parmesan (gf) $\pounds_{4.50}$

Cheddar Creamed Potato (v) (gf) £4.50

Cauliflower & Broccoli Cheese (gf) (v) £4.95

 $\begin{array}{c} \textbf{Goose Fat Roast Potatoes} \, (gf) \\ \quad \pounds_{\textbf{3.95}} \end{array}$

Yorkshire Pudding (v) £1.50

Optional 10% service charge on table of 4 or more.