



# SUNDAY

12pm - 9pm



## FOR THE TABLE

Balsamic Onions <span>VE GF</span>	3.95
Mixed Olives <span>VE GF</span>	3.95
Selection of Handmade Breads, Welsh Butter	4.95
Roasted Pepper and Chilli Hummus <span>VE GF</span> crispy chickpeas, toasted sesame	5.95

## TO START

Soup of the Day <span>VE GFA</span> rosemary and thyme focaccia	6.95
Chinese Char Siu Pork pickled chillies, spring onion, char siu sauce	8.95
Chicken Liver and Brandy Pâté red onion marmalade, sourdough croûte	8.95
Caprese Salad <span>VEA</span> buffalo mozzarella, heritage tomato, aged balsamic, cold pressed rapeseed oil, micro basil	8.95

## SIDE ORDERS

Cauliflower Cheese	5.95
House-Seasoned Fries <span>VE GF</span>	3.95
Hand-Cut House-Seasoned Chips <span>VE GF</span>	4.95
Halloumi Fries <span>GF</span>	5.95
Garlic Ciabatta	4.95
Garlic Ciabatta with Cheese	6.45
Truffle, Rocket, Baby Gem and Parmesan Salad	3.95

## TO FOLLOW

Roast Topside of Beef	18.95
Roast Loin of Pork and Crackling	18.95
Roast Leg of Lamb garlic and herb roast potatoes, carrot and swede mash, fresh market greens, maple-roasted parsnips, crisp Yorkshire pudding, rich roasting juices <span>GFA</span>	21.95
Hand-Battered Haddock Fillet hand-cut chunky chips, Chinese curry sauce, minted mushy peas, lemon	20.95
Thai Green Vegetable Curry <span>VE</span> fragrant rice, vegan prawn cracker add tandoori chicken for additional £4.00	18.95

## TO FINISH

Lemon and Blackcurrant Delice layers of sponge, blackcurrant mousse, lemon mousse topped with white chocolate shavings, lemon sorbet	8.95
Selection of Ice Creams and Sorbets <span>VEA</span> choice of 3 scoops chocolate, bourbon vanilla, chunky strawberry, white chocolate, salted caramel, lemon sorbet, raspberry sorbet	5.95
Cold Set Chocolate Fondant served cold as a silky smooth flowing chocolate dessert with white chocolate ice cream and macerated strawberries	8.95
Apple and Raspberry Crumble Tart <span>VE GF</span> raspberry sorbet	7.95