



- SUNDAY LUNCH MENU -

† Served 12:00pm-3:00pm (last orders 2:45pm) †



- STARTERS -

OUR RANGE OF HOMEMADE STARTERS CHANGE EVERY WEEK

Full details are available on the menu on the day

- MAIN COURSE -

9.95

All the trimmings and rich homemade gravy accompany your choice of either:

TRADITIONAL ROASTED TOPSIDE OF LOCAL WELSH BEEF

ROASTED LEG OF LOCAL WELSH LAMB

STUFFED ROASTED BREAST OF FREE RANGE CHICKEN

HOMEMADE VEGETARIAN OPTION (PLEASE ASK YOUR SERVER)

- or -

FRESH FISH OF THE DAY DISH

Individually Priced

Full details are available on the menu on the day

- DESSERTS -

PEACH MELBA (d, g, n)

5.25

Poached fresh peach on almond pastry, raspberry coulis, almond brittle, vanilla ice cream

CHOCOLATE TART (d, g, n)

5.25

Homemade granola, fresh berries, orange ice cream

LEMON POSSET (d, g)

5.25

Homemade garibaldi biscuit, lemon curd, liquorice ice cream

STRAWBERRY CHEESECAKE (d, g)

5.25

Eaton mess garnish, strawberries & cream ice cream

SUMMER BERRY SLICE (d, g)

5.25

Mascarpone & vanilla cream, apricot & pinenut salad, brandy snap wafer

SELECTION OF AWARD WINNING WELSH ICE CREAMS (d, g)

5.25

Please ask your server for the range of flavours currently available

SLATE OF WELSH CHEESES (d, g, v)

7.95

Artisan crackers, frozen grapes, red onion chutney, truffled honey

- TEA & COFFEE -

SELECTION OF SPECIALITY TEAS

1.90

ESPRESSO / DOUBLE ESPRESSO

1.50 / 2.00

AMERICANO / DECAF AMERICANO

2.10

CAFFELATTE

2.20

CAPPUCCINO

2.20

HOT CHOCOLATE

3.95

FLOATER COFFEE / LIQUEUR COFFEE

3.10 / 5.90

WELSH FLOATER COFFEE (made with Penderwyn whiskey)

6.90

If you or any of your party suffer from any form of food allergies or intolerances please inform us prior to placing your order and we will do our very best to accommodate, where possible, your specific dietary requirements.

Ingredient Key: (d) - contains dairy; (g) - contains gluten, wheat or lupins; (s) - contains soy; (v) - contains vinegar; (c) - contains celery