



- DECEMBER 2018 LUNCH MENU -

Available Tuesday to Saturday 12pm-3pm

- NIBBLES -

(v) Pot of mixed olives (g, v)	3
(v) Fresh baked bread & mixed olives, extra virgin olive oil & balsamic dip (g, v, su)	5
Leek & Perl Lâs blue cheese beignets, roasted onion mayo (g, v)	5
(v) Homemade fennel crackers, burnt butter (g, d)	5

- LUNCH MENU -

(v) Homemade Soup of the Day, fresh baked bread (g, d)	6
Red Lion Ale Battered Haddock, pea purée, hand-cut chips, charred lemon, hot tartare sauce (g, v, e)	13
Traditional Homemade Welsh Lamb Cawl, fresh baked bread, welsh cheddar cheese (g, d)	13
Homemade Pie of the Day, creamed potatoes, seasonal vegetables, pan gravy (g, d)	13
Butchers Gold Award Local Pork & Leek Sausages, buttered mash, red onion chutney, thyme jus (g, d, su)	12
4oz Sirloin Steak Rustic Baguette, mushrooms, crispy onions, grain mustard mayo, hand-cut chips (g, d)	15
Pembrokeshire Turkey Club Ciabatta, streaky bacon, gem lettuce, tomato, fried egg, hand-cut chips (g, d)	13
Homemade Scampi Sandwich, hot tartare sauce, pickled samphire, sea vegetables, hand-cut chips (g, d, e)	14
6oz Welsh Rump Steak, hand-cut chips, charred gem, crispy onions, tangy carrot slaw, garlic butter (g, d, e)	14
(v) Indian Spice Crusted Halloumi, vegetable bhaji, raita dressing (d)	15
(v) Wild Mushroom & Polenta Cakes, roasted vegetables, goat's cheese crumble, Madeira sauce (d, n)	13

- SANDWICHES -

7

All served on brown or white bloomer bread with a side salad, red cabbage slaw & crisps (g, d). **Choose From:**

≠ Welsh Cheddar & Red Onion ≠ Pembrokeshire Turkey & Cranberry ≠
Roast Beef & Horseradish ≠ Tiger Prawn Marie Rose ≠

- DESSERTS -

Mulled Wine Poached Winter Fruits, sabayon glaze, liquorice ice cream, pikelets (d, e)	6
Bara Brith, banana & pecan nut bread & butter pudding, crème anglaise, vanilla ice cream (d, e, n)	6
Spiced Chocolate Cream, orange sorbet, clementine salad, caramel crisped rice, honeycomb (g, d, e)	6
Traditional Christmas Pudding, orange & ginger butter, brandy sauce (d, n)	6
Cranberry & Almond Trifle, frangipane sponge, cranberry compote, almond custard (g, d, n, e)	6
Selection of Welsh Ice Creams & Sorbets, please ask your server for our current selection (d)	5
Finest Welsh Cheese Selection, artisan crackers, quince chutney, frozen grapes, truffled honey (g, d, su)	8

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) - dairy; (g) - gluten, wheat or lupins; (s) - soy; (v) - vinegar; (c) - celery; (cr) - crustacean; (n) - nuts/seeds; (su) - sulphites; (e) - egg



- DECEMBER 2018 -
- SET LUNCH MENU -
Available Tuesday-Saturday 12:00pm-3:00pm

1 COURSE - £13

2 COURSES - £17

3 COURSES - £20

- TO START -

(v) **Homemade Soup Of The Day**
Fresh baked breads, welsh salted butter (g, d)

(v) **Red Cabbage Risotto**
Goat's cheese, pumpkin seeds (d)

Pork & Prune Terrine
Fig compote, bread wafers (g, d)

Tomato & Chilli Glazed Mackerel
Toasted oats, watercress dressing (g, d)

- MAIN COURSE -

Red Lion Ale Battered Haddock
Pea purée, hand-cut chips, charred lemon, hot tartare sauce (g, d, v)

Butchers Gold Award Local Pork & Leek Sausages
Buttered mash, red onion chutney, thyme jus (g, d)

Homemade Pie of the Day
Creamed potatoes, seasonal vegetables, pan gravy (g, d)

(v) **Wild Mushroom & Polenta Cakes**
Roasted vegetables, goat's cheese crumble, Madeira sauce (d, n)

- DESSERTS -

Cranberry & Almond Trifle
Frangipane sponge, cranberry compote, almond custard (g, d, n, e)

Bara Brith
Banana & pecan nut bread & butter pudding, crème anglaise, vanilla ice cream (d, e, n)

Spiced Chocolate Cream
Orange sorbet, clementine salad, caramel crisped rice, honeycomb (g, d, e)

Selection of Welsh Ice Creams & Sorbets
Please ask your server for our current selection (d)

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