

## SUNDAY LUNCH

## STARTERS

HOMEMADE SOUP OF THE DAY (V) (GF)

SERVED WITH CRUSTY BREAD

CHICKEN LIVER PÂTÉ WITH ONION CHUTNEY

SERVED WITH A WARM TOAST

MUSHROOM AND CRUMBLY BLUE ARANCINI (VE) (GF AV)

SERVED WITH SALAD AND GARLIC MAYO

**BATTERED COD GOUJONS** 

SERVED WITH LEMON & TARTARE SAUCE

**CHILLI CHEESE BITES** 

SERVED WITH SWEET CHILLI SAUCE

## MAINS

**ROAST WELSH BEEF (GF AV)** 

SERVED WITH A YORKSHIRE PUDDING

**ROAST CHICKEN (GF AV)** 

SERVED WITH STUFFING

ROAST WELSH LAMB (GF AV)

(£1.50 SUPPLEMENT) - SERVED WITH MINT SAUCE

PAN FRIED TUNA STEAK (GF AV)

SERVED WITH A CREAMY GARLIC AND HERB SAUCE ON A BED OF SPINACH BEETROOT, ROASTED ONION & FETA RAVIOLI (V, VE)

SERVED WITH TOMATO AND GARLIC SAUCE, TOPPED WITH CHEESE (VEGAN OPTION AVAILABLE WITHOUT CHEESE)

ALL MAINS ARE SERVED WITH ROASTED POTATOES. SEASONAL VEGETABLES & GRAVY

CHILDREN'S PORTIONS AVAILABLE

**EXTRAS** 

YORKSHIRE PUDDING - £1.50 | ROAST POTATOES - £3.50

## DESSERTS

**CHOCOLATE BROWNIE** 

SERVED WITH VANILLA ICE CREAM

**LEMON WHIP** 

WITH SHORTBREAD BISCUIT

CREME PATISSERIE STRAWBERRY TART

SERVED WITH POURING CREAM

MINI AERO CHEESECAKE

SERVED WITH CREAM

**APPLE CRUMBLE** 

SERVED WITH CUSTARD

HONEYCOMB & TOFFEE ICE CREAM SUNDAE