

Please note this is an example of our menu. Dishes can change on a daily basis.

### Sunday Lunch Menu

£22.50 for 2 courses or £26.50 for 3 courses

(Minimum 2 courses)

#### Pre Starters

A Selection of House Breads £1.50 per person      Scotch Egg £3.00  
Welsh Rarebit £3.00

#### Starters

Smoked Tomato Soup, Welsh Rarebit  
Potted Shrimp, Watercress & Toast  
Salt & Pepper Squid, Sweet Ginger Dipping Sauce, Horseradish & Coriander  
Smoked Salmon Fishcake with Mustard Creamed Leeks  
Grilled Sardines on Toast with Tomato & Red Peppers  
Macaroni Cheese with Bacon & Ham Hock  
Salt Beef Terrine, Pickles & Soda Bread

#### Mains

Wild Mushroom Linguini (V)  
Fried Haddock, "Fish n Chips" Minted Peas & Tartare Sauce  
Roast Sea Bass with Braised Fennel & Celeriac  
Chicken, Mushroom & Leek Pie with Mash  
Confit Duck Leg with Baby Vegetables  
Roast Loin of Pork, Cider Cured Gammon, Crackling, Apple Sauce  
Roast Rib & Flat Iron of Beef, Yorkshire Pudding & Horseradish Cream  
(Both Roasts are served with Roast Potatoes, Seasonal Vegetables & Roast Gravy)

#### Sides

Fries, Mixed Vegetables, Mixed Gem Salad £3.00

#### Desserts

Sticky Toffee Pudding & Vanilla Ice Cream  
Lemon Posset with Shortbread Biscuits  
Bread & Butter Pudding with Cranberry Glaze  
Baked Rice Pudding with Strawberry Jam  
Chocolate & Brazil Nut Brownie with Pistachio Ice Cream  
Rhubarb Crumble with Stem Ginger Ice Cream  
British Cheese with Biscuits & Pear Chutney (+£2.00)  
(Cornish Yarg, Driftwood Goats, Blue Vinney)

A discretionary 10% service charge will be added to your bill.

Please let us know of any dietary requirements or allergies before ordering. If you require information regarding the presence of allergens in any of our dishes, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients.