

SUNDAY SET MENU

Main £13.50 - 2 Courses £18.50 - 3 Courses £23.50

Available 12.00pm - 5.00pm

STARTERS

ROASTED PLUM TOMATO SOUP

Served with artisan bread & butter

CHICKEN & CHORIZO

Pan fried chicken & Spanish chorizo glazed with sherry vinegar and honey

HOT SMOKED PEPPERED MACKEREL

Flaked honey & mustard glazed peppered mackerel, gem lettuce, horseradish dip

SMOKED HADDOCK CROQUETTES

Crispy breaded smoked haddock & cheddar croquettes, sweet chilli dip

BUTTERNUT SQUASH ARANCINI

Vegan cheese butternut squash rice balls, crispy polenta coating red pepper confit

MAIN COURSE

ROAST SIRLOIN OF HANKS HEREFORDSHIRE LONGHORN BEEF

Crispy roast potatoes, cauliflower cheese, mixed vegetables, Yorkshire pudding & red wine gravy

GRILLED ESCALOPE OF SALMON

Garlic buttered new potatoes, wilted greens, white wine & garden pea velouté

ROAST LOIN OF FREE RANGE PORK

Apple sauce, crispy roast potatoes, cauliflower cheese, mixed vegetables, Yorkshire pudding & red wine gravy

ROAST BREAST OF FREE-RANGE CHICKEN

Sage & onion stuffing, crispy roast potatoes, cauliflower cheese, mixed vegetables, Yorkshire pudding & red wine gravy

VEGETARIAN ROAST

Vegetarian Glamorgan sausages (Welsh breaded cheese & Leek sausages), crispy roast potatoes, cauliflower cheese, mixed vegetables, Yorkshire pudding & vegetarian gravy

DESSERTS

APPLE & AUTUMN BERRY CRUMBLE

Apple & Autumn berry crumble with fresh custard

RHUBARB & CUSTARD FOOL

Rhubarb & custard fool topped with a shortbread crumb

NO3 PECAN, TOFFEE & CHOCOLATE TART

Chocolate sauce, vanilla ice cream

STICKY TOFFEE PUDDING

Sticky toffee pudding with butterscotch sauce, vanilla ice cream

BRITISH & EUROPEAN CHEESE PLATTER

Selection of cheeses, crackers, fruit chutney

Full menu also available 12.00pm – 7.00pm