



SUNDAY SPECIALS

2 courses £27 | 3 courses £33

STARTERS

- Garlic Mushrooms** (GFA) (D) (VEA) (V)
Cream, toasted sourdough
- Soup of the day** (GFA) (V)
Warm bread
- Bloody Mary prawn cocktail** (CR) (D) (E) (GFA)
Lightly toasted sourdough
- Moules mariner** (GFA) (SD) (MO) (D)
Welsh mussels, white wine, cream, garlic, parsley, warm bread

MAINS

- Roast Welsh topside £22** (G) (D)
Goose fat roast potatoes, carrot and swede mash, cauliflower cheese, tenderstem broccoli, spiced apple red cabbage, rich gravy, Yorkshire pudding
- Roast Welsh lamb £22** (D) (GF)
Goose fat roast potatoes, carrot and swede mash, cauliflower cheese, tenderstem broccoli, spiced apple red cabbage, rich gravy
- Roast pork shoulder £19** (GF) (D)
Goose fat roast potatoes, carrot and swede mash, cauliflower cheese, tenderstem broccoli, spiced apple red cabbage, stuffing, rich gravy
- Roast chicken breast £19** (GF) (D)
Goose fat roast potatoes, carrot and swede mash, cauliflower cheese, tenderstem broccoli, spiced apple red cabbage, stuffing, rich gravy
- Homemade nut roast £17** (GF) (D) (N)
Garlic roast potatoes, carrot and swede mash, cauliflower cheese, tenderstem broccoli, spiced apple red cabbage, stuffing, rich gravy
- Seafood linguini £24** (CR) (MO) (GFA) (D)
Welsh mussels, local crab meat, king scallops, king prawns, garlic, cream
- Seabass £26** (F) (GF) (D) (SD)
Garlic roasted new potatoes, greens, white wine sauce
- Pasta a la vodka £18** (V) (GFA) (D)
Buratta, rocket and parmesan

DESSERTS

- Homemade bread and butter pudding** (G) (D)
Clotted cream ice cream or homemade custard
- Homemade apple and pear crumble** (D) (G)
Clotted cream ice cream or homemade custard
- Homemade triple chocolate brownie** (GF) (D)
Salted caramel ice cream

FOOD ALLERGENS AND INTOLERANCES
(V) Vegetarian (VE) Vegan (GF) Gluten Free (GFA) Gluten Free Available (G) Gluten (D) Dairy (E) Egg (S) Soya (N) Nuts (M) Mustard (SD) Sulphur Dioxide (MO) Molluscs (CR) Crustaceans (L) Lupin (PN) Peanuts (CE) Celery (SE) Sesame (F) Fish.
Please ask a member of staff for more information on food allergens and intolerances before you make your order. Please let us know about any serious allergens.
All ingredients are carefully selected and locally sourced where possible, however we cannot guarantee our dishes to be free of nuts or nut traces or that fish dishes are free from all bone