

SUNDAY LUNCH MENU*

To Start

Leek and Potato Soup, crispy foccacia	7.5
Stir Fry Short Rib of Beef, Sweet Chilli Noodles	8.5
Chicken liver parfait, sweet onion chutney, toasted rye bread	8.5
Lemon and garlic butter king prawns, toasted focaccia	9
Tenby Smoked Salmon, Confit Potato Salad, Fennel, Minted Pea Puree	8.5
Whipped goats' cheese, Roasted Red Pepper, Vine tomatoes, Toasted Sourdough	8.2

The Middle

Dijon and herb roasted sirloin of Welsh beef, Yorkshire pudding, horseradish sauce.	17.9
Lemon and thyme roasted chicken, sage and onion stuffing	15.95
Garlic and rosemary award winning Gower Salt Marsh leg of lamb, mint sauce.	17.9

**All served with crispy roast potatoes, peas, glazed carrot batons, broccoli, swede mash, honey roasted parsnip, cauliflower and leek bake, rich gravy.*

Wild Mushroom Risotto, White Truffle Oil	14.9
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"Naked Fish"

Today's Fresh Fish- simply Pan Fried or Grilled, roasted cherry vine tomatoes, lemon and samphire butter, new potatoes, or chunky chips

Fillet of Hake	20
Chunky Fillet of Cod	18.5
Sea Bass	22
Pembrokeshire Atlantic Edge Native Oysters, Mignonette, Wedge of Lemon	three 11.5 six 22

The End

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream	8.5
Rich Chocolate Torte, Raspberry Sorbet, Hazelnut Praline	9
Orange and Mandarin Gin Cheesecake, Passion Fruit	8.5
Crème Brulee, Homemade Shortbread	8.5
Welsh Cheeseboard -Perl Wen, Perl Las, Snowdonia Black Bomber, grapes, chutney, selection of biscuits	10.5
Welsh dairy ice creams - vanilla, chocolate, strawberry, rum & raisin	4.5
Yummy sorbets: raspberry, mango, lemon	4.5

*Prices and menu may vary week on week, this an example menu