

Sunday Lunch

THE START

Roasted red pepper and tomato soup with basil oil.....	£7.50
Chicken liver and brandy pâté with sweet red onion jam and toasted brioche.....	£8.00
Local Penclawdd mussels in tomato and chorizo sauce.....	£8.50
Josh's smoked salmon with Asian slaw.....	£8.50
Cajun fillet of beef with mango, cucumber, and chilli salsa.....	£8.25

THE MIDDLE

Roast beef sirloin with homemade Yorkshire pudding	£13.95
Roast chicken with stuffing, roast potatoes, seasonal vegetables, and gravy.....	£11.95
Slow cooked shoulder of Preseli Bluestone lamb with rosemary mash.....	£11.95
Baked fillet of cod with prawn and cockle risotto.....	£18.00
Curried mango, chickpea and sweet potato cassoulet	£13.95

THE END

Mixed berry and apple crumble served with custard.....	£7.50
Sticky toffee pudding served with butterscotch sauce and vanilla ice cream.	£7.50
Passionfruit cheesecake served with blackcurrant sorbet.....	£7.50
Bread and butter brioche pudding served with crème Anglaise.....	£7.50

CHEESE BOARD

Selection of Welsh cheeses grapes, chutney and a selection of biscuits.....	£9.50
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Enjoy