



Sunday Lunch

Sample menu – Changes each week

THE START

Trio of Atlantic Edge Oysters with a Shallot and Red Wine Vinaigrette Dressing.	£10.00
Homemade Tomato Soup served with House Bread.	£7.50
Tenby Smoked Salmon, confit Pembrokeshire Potato Salad and Fennel with a Pea and Mint Puree.	£9.00
Chicken Liver, Brandy and Cranberry Pate served with Apricot and Red Onion Chutney and toasted bread.	£8.50
Mini Onion Bhaji served with minted Yoghurt and Mango Chutney.	£8.00
Antipasti Platter with stuffed Red Peppers, mixed Olives and Bread.	£8.50

THE MIDDLE

Roast Sirloin of Beef served with a homemade Yorkshire Pudding.	£15.95
Slow Roasted Shoulder of Lamb on a bed of roasted Red Peppers and Pesto infused Potatoes.	£14.95
Roast Chicken Supreme served with Stuffing, Roast Potatoes, Seasonal Vegetables and Gravy <u>or</u> with a Classic Caesar Salad.	£13.95
Tamarind roasted Aubergine, Red Onion Petals and Hummus.	£13.50
<i>Extra Potatoes or Vegetables.</i>	<i>£2.50</i>

THE END

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream.	£8.00
Rich Chocolate Torte served with Raspberry Sorbet and Hazelnut Praline.	£8.00
Homemade Apple Pie served with Crème Anglais.	£8.00
Orange Blossom and Mandarin Gin Cheesecake served with Passionfruit Coulis.	£8.00
A Selection of Welsh Cheeses Served with Grapes, Chutney, and a selection of Biscuits.	£10.50