



TREFLOYNE
MANOR

Sunday 31st March

Easter Sunday

the
Start

Goats Cheese, Beetroot and Tomato Bruschetta pineapple and green chilli chutney	8.5
Chicken Liver Parfait sweet red onion, toasted rye bread	8.2
Posh Prawn Cocktail avocado purée, Marie Rose sauce, cheese tuile	9
Roasted Red Pepper and Tomato Soup fresh herb pesto	7.5
Pulled Pork and Barbeque Sauce Wrap Asian style pickled red cabbage slaw	7.5
King Prawns pan fried in garlic and lemon butter, toasted focaccia	10.5

the
Middle

Welsh Sirloin of Beef Dijon and herb rub, Yorkshire pudding, horseradish sauce	17.9
Garlic and Rosemary Award Winning Gower Salt Marsh Leg of Lamb mint sauce	17.9
6 Hours Slow Roasted Belly Pork confit fennel and shallots	16.9
Parsnip and Portobello Mushroom Wellington light saffron cream	14.9

All with our selection of fresh seasonal market vegetables.

Today's 'Naked' Fish

The finest fresh fish landed on the quay at Tenby, Saundersfoot, Milford and Swansea, simply pan fried, steamed or grilled.

Halibut	22
Sea Bass	22
Hake	20
Cod	18.5

With garden peas, roasted vine tomatoes, chunky chips or Pembrokeshire new potatoes, lemon and samphire butter on the side.

the
End

Goey chocolate fondant Chantilly cream	8
Banoffee cheesecake chocolate soil, honeycomb ice cream	7.5
Sticky Toffee Pudding butterscotch sauce, vanilla ice cream	7.5
Vanilla seed Panna Cotta raspberry syrup	8

If you have any allergies or dietary requirements, please advise a member of our team and we will do our utmost to accommodate your needs.