

# SUNDAY ROAST

## Starters

CHEF'S SOUP OF THE DAY - 5.5

*homemade and served with a chunk of warm fresh bread\**

HOMEMADE PÂTE - 6.5

*chicken liver pâté with granary toast\* and our own red onion chutney*

GARLIC MUSHROOM BRUSCHETTA - 6.5

*rich and creamy*

*\*gluten free bread available, please ask your server*

## Mains

ROAST WELSH TOPSIDE OF BEEF - 12.5

*served with a yorkshire pudding and horseradish sauce*

ROAST FREE-RANGE WOODLAND PORK LOIN - 12.5

*homemade pork and sausage meat stuffing, yorkshire pudding, crackling and apple sauce*

1/4 ROAST CHICKEN - 12.5

*with homemade stuffing and a yorkshire pudding*

ROAST LEG OF WELSH LAMB - 14.5

*yorkshire pudding, sausage meat stuffing and mint sauce*

HOMEMADE NUT ROAST - 12.5

*with sage and onion stuffing, a yorkshire pudding and vegetable gravy*

*all roasts are served with roast potatoes, honey roasted parsnips, cheesy leeks, balsamic red cabbage and a selection of traditional vegetables*

*little person's roast available (under 12s) - 6.5*

## Desserts

BAKED CHEESECAKE - 5.5

*with berry coulis*

RICH CHOCOLATE FUDGE CAKE - 5.5

*served warm*

MANGO & PASSIONFRUIT 'ICE-CREAM' CHEESECAKE (GF) - 5.5