



TWO COURSE £25 | THREE COURSE £30  
CHILDREN (UNDER 12s)  
TWO COURSE £10 | THREE COURSE £15

# Sunday lunch

## Starters

### SOUP OF THE DAY

Served with Sourdough

### HAM HOCK & SMOKED CHICKEN TERRINE

Fig Chutney, Pickles, Sourdough, Salad

### SMOKED HADDOCK FISH CAKE Tartare

Sauce, Dressed Salad

### MARINATED HERITAGE TOMATOES

House Whipped Ricotta, Black Olive Crumb

## Mains

### ROAST TURKEY

### ROAST PORK SHOULDER

### MIXED NUT ROAST

### ROAST SIRLOIN OF BEEF

Served Medium Rare

All Roasts Served with Roast and Mashed Potatoes, Yorkshire Pudding, Buttered Cabbage, Braised Red Cabbage, Carrots, Swede, Parsnip Crisps, Cauliflower Cheese, Real Gravy

CELTIC PRIDE BEEF BURGER Glazed Brioche Bun, Tomato Relish, Cheddar, Gem Lettuce, Pickle, Skinny Fries

### SPICED LENTIL BURGER

Glazed Brioche Bun, Tomato Relish, Cheddar, Gem Lettuce, Pickle, Skinny Fries

### BEER BATTERED COD

Triple Cooked Chips, Crushed Peas, Chip Shop Curry Ketchup, Tartare Sauce, Lemon

## Desserts

### SEASONAL FRUIT CRUMBLE

Creme Anglaise

### STICKY TOFFEE PUDDING

Toffee Sauce, Clotted Cream Ice Cream

### BREAD & BUTTER PUDDING

Creme Anglaise

### LEMON & YUZU CURD

Caramelised Pastry, Raspberry Gel, Italian Meringue, Raspberry Sorbet

DOUBLE CHOCOLATE BROWNIE Vanilla Ice Cream, Chocolate Sauce

### WELSH CHEESEBOARD (£4 SUPPLEMENT)

Perl Wen, Perl Las, Gorwydd, House Chutney, SELECTION OF ICE CREAMS & SORBETS