

Est.  1825

Sunday Lunch

Two Course **£29** | Three Course **£35**
Children under 12: Two Course **£10** | Three Course **£15**

Starters

SOUP OF THE DAY

Served with Sourdough

SMOKED HADDOCK FISH CAKE

Tartare Sauce, Dressed Salad

BURRATA

Compressed Heritage Tomato, Micro Basil, Aged Balsamic Gel, Puffed Wild Rice

HAM HOCK TERRINE

Fig Chutney, Pickles, Sourdough

Mains - Roasts

All Roasts are served with:

Roast & Mashed Potatoes, Yorkshire Pudding, Buttered Cabbage, Braised Red Cabbage, Carrots, Swede, Parsnip Crisps, Cauliflower Cheese, Real Gravy

ROAST SIRLOIN OF BEEF

ROAST LAMB

CHICKEN BALLANTINE with Sage & Onion Stuffing

MIXED NUT ROAST

Mains

CELTIC PRIDE BEEF BURGER

Glazed Brioche Bun, Burger Sauce, Tomato, Cheddar, Gem Lettuce, Pickle, Skinny Fries

SPICED LENTIL BURGER

Glazed Brioche Bun, Burger Sauce, Tomato, Cheddar, Gem Lettuce, Pickle, Skinny Fries

BEER BATTERED HADDOCK

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

Desserts

SUMMER FRUIT CRUMBLE

Crème Anglaise

ETON MESS

Vanilla Ice Cream, Berries

STICKY TOFFEE PUDDING

Vanilla Ice Cream, Walnut Crumb, Toffee Sauce

SELECTION OF ICE CREAMS & SORBETS

Please ask our team for today's flavours

RICE PUDDING

Berry Compote, Cinammon Crumb

WELSH CHEESE PLATE **+£4**

Mixed Crackers