

## Sunday Lunch at

To Start

Chefs soup of the Day VG, GFO

Served with Fresh Bread 5.50

80's Prawn & Crayfish Cocktail CR, GFO

Seafood Sauce, Crisp Iceberg Lettuce 7

Wild Garlic Mushroom Bruschetta VG,CG,GFO

Sauteed Mushrooms, Roasted Garlic, Focaccia 6.5

**Korean Fried Chicken** 

Gochujang Sauce, Cucumber & Kohlrabi Salad 6

**Angel Bakery Bread** 

Charcoal Salted Butter, Tomato Oil 6

**The Bread Box Sharer-** A selection of Artisan Breads, from the Angel Bakery in Abergavenny, Homemade Charcoal Salted Butter, Tomato Oil, Olives, Balsamic Onions and Hummus (**10 for two people sharing**)

## **Main Course**

Roasted Sirloin of Beef (Served Pink unless otherwise preferred) Bone Marrow Gravy 22

Roasted Leg of Lamb (Served Pink unless otherwise preferred) Red Wine & Minted Gravy 19.95

Breast of Chicken Rich Chicken Stock Gravy, Sage & Onion Stuffing 16.95

Chef's Nut Roast Pistachio, Almond and Hazelnut in a Light Soy, Heritage Carrot and Toasted Spices,

Meat free Gravy, Garlic & Thyme Roasted new Potatoes 15.95 Vegan on request

Beetroot & Butternut Squash Wellington All Roast Trimmings 15.95 Vegan on request

Welsh Rarebit Hake Fillet bake with a Rarebit Gratin, Red Pepper Caponata, Pembrokeshire Potatoes 16.95

All Roasts are accompanied by Proper Roasties, Roasted Carrot, Honey Glazed Parsnip,

Braised Sticky Red Cabbage, Purple Sprouting Broccoli, Green Beans and a Homemade Yorkshire Pudding

**Sides** 

**Cauliflower Cheese** with Caramelised Leeks **5** 

(for two sharing)

**Pembrokeshire Potatoes-** Chives, Garlic Butter, Spring Onions **4** 

Chive & Truffle Mash- 3

Homemade Stuffing -2 (two balls)

**Little Diners Roast** 

All meat cooked well done and Gravy separate

Beef, Chicken, Lamb 8.95

All come with Roast Potato, Plain Mash, Carrot, Parsnip and Broccoli

2 scoop of ice cream included