

# SUNDAY LUNCH

2 Courses 15.5

3 Courses 19.5

# STARTERS

#### AIR DRIED LAMB FRITTER

braised baby gem, peas, mint emulsion & spiced rosemary oil

#### **DUCK LIVER PARFAIT**

toasted brioche, pickled carrot, apple gel, redcurrant & port glaze

## KITCHEN MADE SOUP (v)

crusty bread, salted butter

### POTTED CHESTNUT MUSHROOMS (v)

Perl Las sauce topped with a fine herb crust

### **PENDERYN WHISKY CURED SALMON**

cucumber, tonka bean mavo. beetroot sorbet

#### PRAWN COCKTAIL WITH AVOCADO

classic cocktail sauce, lemon, buttered brown bread

MAINS

#### TRADITIONAL SUNDAY LUNCHES

#### **ROAST SIRLOIN OF BEEF**

black pepper crust, Yorkshire pudding, roast potatoes

#### **ROAST BREAST OF TURKEY**

sage, onion & roasted garlic stuffing, roast potatões

#### **ROAST LEG OF LAMB**

scented with rosemary and thyme, roast potatoes

All roast dishes are served with cauliflower cheese. seasonal vegetables and traditional gravy

#### **WAGYU BURGER**

smoked bacon, Cheddar cheese glaze, brioche bun, house relish, slaw, skinny fries (£1 supplement)

#### **VEGETARIAN BURGER (v)**

lightly spiced cauliflower & Perl Las burger, crunchy walnuts, skinny fries

#### **CATCH OF THE DAY**

cream mashed potatoes, tarragon velouté, seasonal vegetables

### **VEGETABLE CASSEROLE (v)**

roasted chestnuts, sage & onion crumble, crispy kale

# AFTERS

#### STICKY FIG PUDDING

vanilla pod ice cream, caramel sauce

# **GRANNY HILDA'S BRIOCHE BREAD & BUTTER PUDDING**

apricot glaze & creamy custard

# THAI SPICED RICE PUDDING

mango & coconut compote, lime syrup

# **CHOCOLATE MOCHA SEMIFREDDO**

hazelnut & white chocolate biscotti

#### **CHEESES FROM THE AREA**

fruit, chutney, biscuits





