

SUNDAY LUNCH MENU

Served Sunday - 12pm to 6pm, pre-booking required for residents between 6pm-8pm

STARTERS

- Roasted beetroot salad, whipped goat's curd, pickled walnuts, pangritata, vincotto dressing (veo) £8
The Hope & Anchor Scotch egg, brown sauce, dressed leaves £8
Smoked salmon rilette, Dijon crème fraîche, pickled cucumber, dressed watercress (gf) £9
Soup of the day, rosemary focaccia, Netherend salted butter £7
Duck liver parfait, toasted ciabatta, dressed salad & red onion marmalade £9

ROASTS

- Roast sirloin of Herefordshire beef, Yorkshire pudding, horseradish sauce, red wine gravy (gf) £18
Roast loin of pork, crackling, red wine gravy (gf) £16.5
Roast shoulder of lamb, mint sauce, red wine gravy (gf) £17
Wild mushroom & butternut squash wellington, veggie gravy (ve) £16.5
All of the above are served with buttered seasonal greens, maple-glazed root vegetables & cauliflower cheese.
- Fillet of Loch Duart salmon, potato gnocchi, wild garlic pesto, vegetable consommé £19
Pea & broad bean risotto, wild garlic pesto, spinach, pecorino (gf) (veo) £16

DESSERTS

- Apple & mixed berry crumble & crème anglaise (v) £7
Sticky toffee pudding, toffee sauce, honeycombe ice cream (veo) £8
Vanilla crème brûlée, raspberry shortbread biscuit (v) £8
A selection of local cheeses, seasonal chutney, grapes, fudge biscuits (v) £9.5
Ice cream selection £4.5
Choose 2 scoops of either vanilla, strawberries & cream, chocolate, Welsh gold honeycomb, raspberry ripple, rum & raisin, blackcurrant sorbet or lemon sorbet
All desserts can be Gluten Free, please ask a member of staff

Our aim is to use the highest quality, locally sourced produce in all of our dishes!

IMPORTANT - Please tell us if you have any food allergies or special dietary requirements. We are happy to discuss which of our dishes can be adapted to your specific needs.

v = Vegetarian gf = Gluten Free ve = Vegan veo = Vegan on request