



Sunday Menu

Starters

- Chef's homemade soup of the day, served with crusty roll (v,gfa) 7.95
- Halloumi fries with sweet chilli mayonnaise dip (v) 7.95
- Salt & pepper chicken strips, Asian slaw and sweet chill mayonnaise 7.95
- Herb-crusteds goats' cheese, served with a tangy rhubarb compote (v) 7.95
- Creamy garlic & herb sautéed mushrooms, in a velvety garlic and white wine cream sauce, served on toasted garlic ciabatta (v) 7.95
- Primavera risotto served with a medley of seasonal vegetables, finished with lemon zest, mascarpone and aged vegan parmesan (vg) 7.95
- Chef's chicken liver pate, delicately infused with brandy, thyme and rosemary, served with a homemade tomato chutney and toasted ciabatta (gfa) 7.95

Mains

- Home roast turkey served with roast potatoes, seasonal vegetables, & chef's homemade gravy 20.95
- Home roast ham served with roast potatoes, seasonal vegetables, & chef's homemade gravy 20.95
- Herb crusted chicken breast served with roast potatoes, seasonal vegetables, & chef's homemade gravy 20.95
- Topside of roast beef served with roast potatoes, seasonal vegetables, Yorkshire pudding & chef's homemade gravy 20.95
- Sharing platter 44.95
- Homemade nut roast served with roast potatoes, seasonal vegetables and chefs' homemade gravy 20.95
(all roasts can be served as a gluten free alternative)
- 1891 smashed burger patty on toasted brioche bun with bacon and melted cheese served with creamy coleslaw and hand cut chips (gfa) 19.95
- Katsu chicken burger, crispy fried chicken breast on toasted brioche bun with shredded lettuce and a rich, tangy katsu curry sauce served with pickled red cabbage and hand cut chips 18.95
- Vegan burger on a toasted brioche bun, portobello mushroom, caramelised onions, vegan smoked cheese served with pickled cabbage and hand cut chips (gfa) 19.95
- Traditional fish & chips served with chunky chips, mushy peas & tartare sauce 19.95
- Primavera risotto, served with a medley of seasonal vegetables, finished with lemon zest, mascarpone and aged vegan parmesan (vg) 14.50
*Add chicken breast 5.50 *Add herb crusted cod loin 5.50

Sides

- Mixed vegetables (v, gf) 3.50 Mashed potato (v,gf) 4.50
- Pigs in blankets 4.50 Extra Yorkshire pudding (v) 2.50 Roast potatoes (v,gf) 4.50

Desserts

- Homemade sticky toffee pudding served with toffee sauce and Welsh salted caramel ice cream 7.95
- Raspberry and elderflower posset, infused with fragrant elderflower and ripe raspberries, served with a lemon & raspberry sorbet and a lightly sea salted homemade shortbread 7.95
- Light and airy meringue cloud, with tropical coconut and pineapple served with a coconut Chantilly cream, mango & passionfruit sorbet and a rum and passionfruit compote (gf) 7.95
- Warm chocolate brownie sundae, chocolate sauce, clotted cream ice cream 7.95
- Lemon tart, served with raspberry coulis, berry compote and raspberry sorbet (vg,gf) 8.50
- Welsh ice cream / sorbet 6.95

Allergies and Food Intolerances

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order.

(V) Vegetarian (VG) Vegan (VGA) Vegan available (GF) Gluten free (GFA) Gluten free available