

Sunday

1 course 20.95 2 course 26.95 3 course 32.95

To Start

- Chicken wings, choice of sticky bbq, sriracha or Korean glaze, served on a bed of Asian slaw (gf)
- Cauliflower wings, choice of sticky bbq, sriracha or Korean glaze, served with a vegan garlic mayo (vg,gf)
- Honey glazed chipolatas, wholegrain mustard mayo dip, crispy onions
- Crispy belly pork bites, sticky korean bbq, Asian slaw spring onion and sesame seeds
- Hot honey goujons, pickled red onions, garlic and sriracha mayo dip
- Chef's homemade soup of the day, served with crusty roll (vg,gfa)
- Creamy garlic & herb sautéed mushrooms, garlic and white wine cream sauce, toasted garlic ciabatta (gfa,v)
- Chefs chicken liver pate, house salad, toasted sourdough, tomato/apple chutney (gfa)

Roast

- Home roast turkey, roast potatoes, seasonal vegetables, Yorkshire pudding, chef's homemade gravy (gfa)
- Topside of roast beef, roast potatoes, seasonal vegetables, Yorkshire pudding, chef's homemade gravy (gfa)
- Roast of the week – see specials board
- Homemade nut roast, roast potatoes, seasonal vegetables, chefs' homemade gravy(vg)
- Mixed 3 meat roast, roast potatoes, seasonal vegetables, Yorkshire pudding, chef's homemade gravy £3 supplement

Mains

- Beer battered hake, chunky chips, minted peas, homemade tartare sauce, charred lemon(gfa)
- Panfried sea bass, saffron potatoes, mussels, fennel, white wine cream, samphire (gf)
- Wild mushroom & chestnut wellington, butternut squash puree, kale, vegetarian jus (vg)

Allergies and food intolerances

Our dishes are prepared in kitchens where gluten and other allergens are present. Whilst we take precautions, we cannot guarantee that any dish is completely free from traces of allergens due to the risk of cross contamination. please inform us if you have any food allergies or intolerance before ordering.

(v) vegetarian (vg) vegan(vga) vegan available (gf) gluten free (gfa) gluten free available

Sunday

Burgers

Smashed beef burger on toasted sourdough bun, shredded lettuce, bacon, cheese, burger sauce, chef's coleslaw, skin on fries (gf)

Crispy chicken fillet burger on toasted sourdough bun, bacon, cheese, sriracha mayonnaise, chef's coleslaw, skin on fries

Turkey burger on toasted sourdough bun, pigs in blanket, gravy, sausage meat stuffing, cranberry mayonnaise, skin on fries (gfa)

Sides

Hand cut chips 4.95 (gf,vg)

Cauliflower cheese 4.50 (gf,v) Onion rings 4.50 (v)

Pigs in blanket £4.50 Bowl of roasties (gf) 4.50 Extra Yorkshire pudding 1.00

House salad 3.50 (gf,vg) Coated skin on fries 3.95 (vg,gf) House slaw 2.50 (gf,v)

Desserts

Homemade sticky toffee pudding, toffee sauce, salted caramel ice cream (v)

Winter berry crumble served with vanilla crème anglaise (v)

Pear & almond tart, vanilla crème anglaise, toasted almonds, poached pear(v)

Chocolate fudge cake served with chocolate sauce and vanilla ice cream (v)

Lemon curd roulade, raspberry compote, lemon meringue ice cream (gf)

Caramel chocolate tart served with raspberry sorbet (vg,gf)

Welsh Mario's ice cream

3 scoop

Mango sorbet

Raspberry sorbet

Lemon meringue

Tregroes waffle

Salted caramel

Chocoholic

Fresh cream vanilla

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