

## Sunday Lunch Menu

### Starters

Mixed marinated olives & hummus, bread & dipping oil (GF\*/VE)

Tomato & herb soup, warm roll, Netherend butter (VE\*) (GF\*)

Chicken liver pate, toasted ciabatta, chutney (GF\*)

Classic prawn cocktail, wholemeal bread & butter (GF\*)

### Main Course

Herefordshire topside of beef, Yorkshire pudding, horseradish sauce (GF\*)

Roast loin of pork, stuffing & apple sauce

Roast leg of Welsh lamb, mint sauce (GF\*)

Chestnut nut roast, cranberry sauce (VE)

*All above served with roast potatoes, cauliflower cheese, seasonal vegetables & gravy*

### *Additional side dishes:*

*Vegetables (VE) £3.50*

*Roast Potatoes (GF/VE) £3.00*

### Dessert

Chocolate brownie, chocolate sauce, Chantilly cream (GF\*/VE\*)

Berry Pavlova, strawberry sauce

Lemon curd cheesecake, raspberry sorbet, berry compote

Welsh cheese selection & biscuits (GF\*) – (£2 *supp*\*)

Selection of ice creams & sorbets (VE\*) (GF\*)

*(Vanilla, strawberry, chocolate, salted caramel, raspberry sorbet, mandarin sorbet)*

1 course – £15.00

2 courses – £20.00

3 courses – £25.00

*Some of our dishes may contain allergens such as nut, dairy or gluten*

*Please ask a member of the Team should you require more details. Denotes (\*) can be vegan/gluten free*

## Freshly Made Sandwiches

Welsh mature Cheddar & tomato chutney (v) - £7.95

Tuna crunch salad, red pepper, spring onion & sweetcorn - £7.95

Honey-roast ham & mustard, vegetable piccalilli - £7.95

Coronation chicken, sultanas & rocket - £7.95

(All served with Piper's crisps and mixed leaf salad

On a choice of white, brown or gluten free bread)

## Light Bites

Tomato & herb soup, warm ciabatta, Netherend butter (VE\*) - £7.95

Sweet potato fries- £4.00

Hand-cut chips - £4.00

Sea-salted fries - £3.50

Warm scone (1) with clotted cream, jam & tea/coffee - £5.50/£6.50 (for 2)

Welsh cakes with butter & tea/coffee - £4.95

Bara Brith, butter & tea/coffee - £4.95

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