



SUNDAY LUNCH 1st August 2021

Starters

- Carrot & Coriander Soup** – Baked Herb Croutons
Mango & Passion Fruit Cocktail – Trio of Melon, Ginger Syrup
Caprese Salad – Mozzarella, Heritage Tomatoes, Basil
Prawn Cocktail – Baby Gem, Cucumber, Marie Rose Sauce
Crunchy Buttermilk Chicken – Chive Sour Cream, Toasted Sourdough, Mixed Salad

Mains

- Traditional Roast Beef**
Roasted Leg of Lamb
Roasted Shoulder of Pork
Pan Fried Salmon Fillet – Potato Rosti, Ratatouille, Balsamic Dressing
Moroccan Vegetable Tagine – Aromatic Cous Cous, Primrose Farm Salad

All Served with a Selection of Seasonal Vegetables,
Roast Potatoes, Yorkshire Pudding

To finish

- Brioche & Baileys Bread and Butter Pudding** – Cream Anglaise
Vanilla Panna cotta – Berry Compote
Chocolate Brownie Sundae – Chocolate Brownie, Strawberry & Cream Ice Cream,
Caramel Sauce
Perl Las & Caerphilly Cheeseboard – Grapes, Crackers, Quince Jelly

Fresh Brewed Coffee or Pot of Tea - 2.50

1 Course £16.00 | 2 Courses £19.50 | 3 Course £23.50

Child's course £7.95 – 10 years & under (includes 1 scoop of ice cream for dessert)