

Sunday Lunch

starters

Chef's Homemade Winter Soup, Warm Crusty Bread (v, gfa) 6.95
Whipped Chicken Liver Parfait, Red Currant Gel, Toasted Brioche,
Apple Shards, Pickled Walnuts (gfa) 9.95
'Loch Fyne' Smoked Salmon, Caper Berries, Lemon,
Buttered Granary (gfa) 9.95
Selection of Breads, Olives, Aged Balsamic & Olive Oil (vgn/gfa) 8.95

main

Three Mustard Roasted Topside of Herefordshire Beef 15.95
Garlic & Rosemary Studded Leg of Welsh Lamb 15.95
Oven Roasted Lemon & Thyme Breast of Pembridge Chicken 15.95
A little bit of everything 18.95

Glamorgan Sausage (Colliers Cheddar, Wholegrain Mustard & Leek) (v) 14.95

*All accompanied with Duck fat, Rosemary, Garlic & Thyme
Roasties, Glazed Root Vegetables, Creamed Leeks,
Braised Red Cabbage & Savoy, Homemade Horseradish
Yorkshires, Veal Bone Gravy*

Pan Fried Fillet of Sea Bass, White Wine & Grana Padano Risotto,
Browned Caper Butter, Parmesan Crisp 22.95
'Moules Frites' - Steamed Mussels, French Fries, Dijon Mayonnaise (gf) 18.95
Chickpea, Cumin & Coriander Burger, Seasoned Fries, Slaw (v, vgn, gfa) 12.95

to finish

Please ask for the Dessert Board

3 Courses 24.95



Please advise your server of any allergies or dietary requirements at the time of ordering

V - Vegetarian, VGN - Vegan, GF - Gluten Free, GFA - Gluten Free Available

All Meat & Poultry is supplied by our local award winning butcher Hanks Meat & Game in Ross-on-Wye