

Winter lunch menu from

November 16th

Tues -Sat 12-2.30

Main course £13

2 course £18

3 course £23.00

To start

Cream of vegetable soup, rustic croutons **V GF DF VE**

or

pork & duck terrine, spicy onion chutney **GF**

or

salmon mousse, prawn cocktail garnish **GF**

Mains

butter roast Pembrokehire turkey, confit leg, stuffing wrapped in bacon, turkey gravy **GF DF**

or

slow cooked welsh beef, Yorkshire pudding, red wine gravy **GF DF**

or

winter vegetable nut roast wellington **GF DF VE**

Desserts

Christmas pudding, rum sauce **V**

or

Baileys cheesecake, chocolate sauce, ginger biscotti **V GF**

(**DF + VE** puddings only fruit platter or sorbets)

(menu subject to change)

Items marked with the following symbols can be adapted

V = vegetarian

GF = gluten free

DF = dairy free

VE = vegan