

Classic Roast Menu

Homemade soup

Freshly baked bread [C][V][VG]

Smoked salmon, cod & spinach fishcake

Poached egg, limoncello hollandaise, mixed leaves [C]

Chicken & Cointreau liver parfait

Bara brith & orange chutney, butter glaze, raisin bread [C]

Sautéed button mushrooms

Lemon & pepper scented cream sauce, toasted crostini [C][V][VG]

Roast Pembrokeshire turkey

Homemade stuffing, roast potatoes, honey roast parsnip & carrots, Yorkshire pudding, rich pan gravy [C]

Traditional roast chicken

Sage & onion stuffing, roast potatoes, roast honey parsnip & carrots, Yorkshire pudding, rich pan gravy [C]

Slow roasted beef

Roast potatoes, honey roast parsnip & carrots, Yorkshire pudding, rich pan gravy [C]

Citrus & herb crusted salmon

Courgette & pea wild rice, honey roast carrots, lime & ginger sauce [C]

Moroccan strudel

Roasted butternut squash, courgette & red pepper, wild rice, honey roast carrots, mint lemon butter sauce [V][VG]

Served with a selection of seasonal vegetables

Burnt orange sticky toffee pudding

Toffee sauce, caramelised banana, vanilla ice cream [C][VG]

Seasonal cheesecake

Fruit coulis, Mario's vanilla ice cream

Baked Alaska

Vanilla ice cream, berry compote, peach & vanilla coulis [C]

Chocolate brownie

Honeycomb, chocolate sauce, vanilla ice cream [C]

Tea, coffee and mints

2 course £29.00

3 course £35.00

Please ask a member of the team if you have any dietary requirements as some dishes require adjustment

[C] - Suitable for coeliacs with adjustments [V] - Suitable for vegetarians with adjustments [VG] - Suitable for vegans with adjustments

If you require further information regarding the list of allergens, a separate menu is available.

All items are prepared with care on the premises where allergens are also used.