



SUNDAY LUNCH MENU

STARTERS

Cauliflower & Thyme Soup <i>Mini Cheddar Scones</i>	£8
Potted Wye Valley Oak Smoked Mackerel <i>Toasted Ciabatta, Caper & Dill Butter</i>	£8
Warm Baked Goat's Cheese <i>Chicory, Confit Leeks, Crouton, Herb Oil</i>	£9
Warm Lentil Salad, Pear & Welsh Blue Cheese <i>Radicchio, Crisp Prosciutto, Caramelised Walnuts</i>	£11

MAINS

Slow Roast Rump of Welsh Beef <i>Roasted Roots, Cauliflower Cheese, Winter Greens, Yorkshire Pudding & Gravy</i>	£21
Orchard Reared Local Shoulder of Pork <i>Roasted Roots, Cauliflower Cheese, Winter Greens, Yorkshire Pudding & Gravy</i>	£19
Butternut Squash Wellington (V) <i>Tenderstem Broccoli, Roasted Butternut Squash Purée, Red Wine Sauce</i>	£18
Mixed Fish Pie with Prawns & Caerphilly Mash <i>Buttered Seasonal Greens</i>	£19
Children's Roast Dinner	£9.95

DESSERTS

Belgian Chocolate Brownie <i>Dark Chocolate Sauce, Clotted Cream Ice cream, Welsh Honeycomb</i>	£9
Sticky Toffee Pudding <i>Butterscotch sauce, Chantilly cream</i>	£9
Mulled Winter Fruits 'Eaton Mess' <i>Pavlova, Whipped Cream, Fruit Compote</i>	£9
Selection of Ice Creams and Sorbets <i>Please Ask For Flavours</i>	£2.50 per scoop