

APPETISERS

Houmous & Char-Grilled Pitta Bread * £5.00 Garlic Bread * - Small £5.00 / Large £5.50 Cheesy Garlic Bread * - Small £5.50 / Large £6.00

STARTERS

Soup of the day served with Crusty Roll
Garlic & Herb Mushrooms with Charred Ciabatta (v)
Chicken Liver, Cointreau & Orange Pate served with Toast
Cantaloupe Melon with assiette of Fruit & Fruit Coulis (gf, v, vg)

MAIN COURSE

Choose from a selection of locally sourced meats. Welsh Beef is a staple, available every week. Our selection of other meats rotates weekly, ensuring we always offer three premium roast options. Ask your server for today's selection, which may feature Welsh Lamb, Turkey, Pork or Gammon.

We offer an extensive selection of Fresh Market Vegetables, Homemade Yorkshire Puddings & Condiments.

VEGETARIAN OPTIONS & MEAT-FREE ROAST

A vegetarian option is available, please ask your server to enable our chefs to prepare on your behalf as these are cooked to order. You can also opt for a plentiful selection of vegetables with vegetarian gravy as part of our Meat-Free Sunday Roast.

DESSERTS

- Famous Aberdunant Cheesecake with a choice of topping.
 Served with Cream or Ice Cream (£2.00 Supplement)
- Apple Crumble served with Custard, Cream or Ice Cream *
- Black Forest Dome, served with a Black Cherry & Kirsch Sauce
- Chocolate Brownie served with Cream or Ice Cream
- Banoffee Ice Cream Delice
- Sticky Toffee Pudding served with Caramel Sauce& Ice Cream
- Cherry & Chocolate Torte with Cherry Sorbet
- Locally sourced Welsh Ice Cream *

If you have any dietary requirements, please inform your server. Any items denoted with an * can be made Gluten Free.