



Summer Sunday Lunch Menu

Two courses £28.00 per head | Three courses £34.00 per head

STARTERS

Confit garlic hummus **vg** | handmade nachos

Cured Brecon gin and lime salmon | handmade Miller's bread | dressed leaf

Crispy duck bonbon | carrot purée | charred orange | micro herb salad

Soup of the day **vg** | handmade Miller's bread

MAINS

Traditional roast turkey dinner | pigs in blankets | roast potato | stuffings | roast carrot | pan gravy

Landsker sirloin | chimichurri | roast carrot | hand-cut chips | Miller's salad

Roast cauliflower steak **vg** | red pepper & caper salsa | toasted almonds | roast potatoes

Pan fried salmon | pesto | rocket | balsamic potatoes

All mains come with seasonal greens

DESSERTS

Malva pudding **vg** | dairy-free ice cream

Strawberry & basil pannacotta | pickled strawberries

New York cheesecake | chocolate crumb | raspberry ripple ice cream

Chocolate chip bread & butter pudding | crème anglaise

v- vegetarian. **vg** - vegan friendly. **v/vg*** - can be made vegan or vegetarian. **gf** - gluten free.

gf* - can be made gluten free upon request.