



## Spring Sunday Lunch Menu

**TWO COURSES** - £26.00 per head | **THREE COURSES** - £31.00 per head

### STARTER

Artichoke arancini | truffle mayonnaise | parmesan | basil

Treacle cured salmon | rye cracker | sweet pickles | micro-herb salad

Welsh charcuterie board | pickles | homemade Miller's bread

Soup of the day **v/vg** | homemade Miller's bread

### MAINS

Traditional Landsker sirloin striploin | Yorkshire pudding | roast potatoes | parsnips | carrots | pan gravy

Paul's veggie roast **v** | Yorkshire pudding | stuffing | roast potatoes | parsnips | carrots | veg gravy

Slow cooked Welsh lamb | mint sauce | Yorkshire pudding | roast potatoes | parsnips | carrots | pan gravy

Pan fried sea bass | garlic new potatoes | cherry tomato | white wine sauce

Curried cauliflower steak **v/vg** | mushroom | pinenuts

*All mains come with seasonal greens*

### TO FINISH

Sticky toffee pudding **v/vg** | vegan ice cream

Baked chocolate cheesecake | frozen berries | white chocolate sauce

Apple tart tatin | vanilla ice cream

Welsh cheeseboard | Welsh Pant Mawr cheeses | fruit | celery

**v** - vegetarian **vg** - vegan friendly