



## Sunday Lunch

All our meat is supplied by AJ Rees & Sons in Narberth. The beef we use is sourced from Pembrokeshire, Carmarthenshire, and Ceredigion farms, and is aged for a minimum of 21 days.

### STARTERS

Soup of the day **vg**

Salmon gravlax | sour cream chive | Miller's homemade bread

Goats cheese bon-bons | beetroot | beetroot ketchup | basil oil

Smoked duck | pickled walnut gel | charred onion | walnuts

### MAINS

Roast Landsker sirloin | Yorkshire pudding | baked carrot parsnips

Roast pork belly | homemade sage and onion stuffing | apple purée

All of the above are served with roasted potatoes, Yorkshire pudding, seasonal vegetables and gravy.

Celeriac and nut pithivier | roasted carrots | parsnips | spinach | roast potatoes **vg**

Pan fried salmon | sun blushed tomato | leek | spinach | new potatoes

### EXTRA

Yorkshire pudding - £1.50

Roast potatoes - £1.50

Pigs in blankets - £2.50

### DESSERTS

Plum crumble tart | crème anglaise

Baked Merlyn white chocolate cheesecake | raspberries | Chantilly cream

Sticky toffee pudding | vegan ice cream | caramel sauce **vg**

Pembrokeshire Pant Mawr cheese board with homemade crackers

**ADULTS** - Two course - £24.95 | Three course - £29.95

**CHILDREN** - Two course - £13.95 | Three course - £18.95

*v- vegetarian. vg - vegan friendly. v/vg\* - can be made vegan or vegetarian.*