

**LT16**  
L I M E T R E E

# SUNDAY

## Roast

**1 course £15.00**  
**2 course £20.00 | 3 course £25.00**



*Whilst you wait*

Homemade bread, marinated olives,  
olive oil, balsamic vinegar | V

**£8.50**

Anti Pasti – local cured meats,  
sourdough, olives, house pickles

**£14.50**

## Starters

**Miso Glazed Pork Belly Bites**  
Hot honey

**Welsh Rarebit Bon Bon's | V**  
Sweet Chilli jam

**Wild Mushroom Parfait | V**  
Pickled walnuts, apricots, sourdough

**Turkey Scotch Egg**  
Slow gin & cranberry compote

**Hot Smoked Salmon Fish Cake**  
Watercress and preserved lemon salad

## Sweet Stuff

**Local Selection of Cheeses | V**  
Fruit chutney, oat cakes, grapes

**Sticky Toffee Pudding**  
Clotted Cream Ice Cream

**Billy's Festive Whippy | V**  
LT Whippy covered in dark chocolate sauce,  
crumbled mince pies, white chocolate snow,  
shot of chocolate baileys irish cream

**Winter Spiced Apple Crumble,**  
Brandy Anglaise | V

## Roast Dinner

*Choose your main bit*



*Welsh Rump Cap of Beef*



*Stuffed Turkey Balontine*



*Lamb Shoulder*



*Wild Mushroom & Chestnut Nut Roast | VE*

*Served With*

*Roast potatoes, stuffing, glazed carrot, Yorkshire pudding, gravy  
sharing bowls of cauliflower cheese and seasonal vegetables*

## More Sides?

**£4.50** Each

*Pigs in blankets, treacle glazed parsnips, extra roasties,  
more stuffing, extra yorkshires.*