

SUNDAY

Roast

1 course 15

2 course 20 | 3 course 25



Whilst you wait

Homemade bread, marinated olives, olive oil, balsamic vinegar | V **8.5**

Starters

Carbonara Scotch Egg
Served with smoked tomato chutney

Hunters Chicken Croquettes
Bourbon BBQ glaze

Wild Mushroom Parfait | VE | GFO
With toasted sourdough, celeriac remoulade

Caerphilly & Marmite Croquettes | V
Topped with a honey drizzle

Maple Roasted Beetroot | VE | GFO
Pitta shards, chipotle hummus, crispy chickpeas

Sweet Stuff

Unlimited whippy for one | V

Apple crumble, vanilla anglaise | V

Ultimate Super Sticky Toffee Pudding, Burnt marshmallow, salted caramel, miso ice cream

Baked Pistachio & Chocolate Cheesecake | GF
Finished with a side of LT Whippy

Sharing Board

60

Serves four people 

Selection of Chicken & Roast beef, Lamb fat Roast potatoes, stuffing, glazed carrot, Yorkshire pudding, gravy sharing bowls of Welsh rarebit cauliflower cheese and seasonal green vegetables, beef gravy

Roast Dinner

Choose your main bit



Welsh Rump Cap of Beef



Chicken Supreme



Lamb Shoulder



Pumpkin & Sweet Potato Nut Roast | VE

Served With

Beef fat Roast potatoes, stuffing, glazed carrot, Yorkshire pudding, gravy, sharing bowls of Welsh rarebit cauliflower cheese and seasonal green vegetables, beef gravy

More Sides?

4.5

Add Extra: Yorkshire puddings, roasties, stuffing or honey glazed carrots