

# **SUNDAY LUNCH MENU**

## **Starters**

Soup of the Day served with a Crusty Bread Roll (Vgo) (Gfo) £7

Sautéed Button Mushrooms, Garlic & stilton sauce (VG) (GFO) £7.50

Chicken & Liver Pate, served with Chutney & Toast £7

Spicy Chicken Wings with a hot dipping sauce £8

Classic Prawn Cocktail served with bread (Gfo) £7

### Mains

Roasted Top Side of Beef served with Homemade Yorkshire Pudding & Roasted Potatoes (Gfo) £16

Slow Roasted Leg of Lamb served with Roasted Potatoes (Gfo) £18

Pan Fried Cod in a lemon butter served with Mashed Potato (Gfo) £17

Pan Fried Chicken Breast served with stuffing & Roasted Potatoes (Gfo) £16

Vegetable Slice (Roast Pumpkin, sunflower Seeds & Mushrooms) with Roasted Potatoes (v) £16

Childs Sunday Lunch - Beef, Sausage / Vegan Sausage or Chicken £9

All the above served with seasonal vegetables and braised red cabbage.

Homemade Beef or Vegan Lasagne served with a Fresh Side Salad & Garlic Bread (Vgo) £17

Chefs Chicken or Vegan Curry of the day served with Rice (Gfo) (£2 sup) £17

#### **Pizzas**

(Served on a 12" base)
Margarita Pizza (v) £14
Chorizo & Red Pepper £16
Ham & Pineapple £15
BBQ Chicken & Red Onion £16

### Desserts

Gwydyr Mixed Fruit Crumble served with Custard £7

Sticky Toffee Pudding served with Vanilla Ice Cream £8

Cheesecake of the day served with fresh cream £8

Double Chocolate Brownie with Ice Cream (GFO) 8

Selection of Ice Creams £6

#### Tea / Coffee Available

Our kitchen & food handling procedures are designed to ensure that we produce food safely for our guests. Some of our products may contain traces of peanuts, nuts or gluten. All products that are fried may be prepared in the same oil that products containing gluten or dairy have been fried in.

Please ask a member of our team or visit our website for any allergen information

(V) Vegetarian (Vg) Vegan (Voa) Vegan Option (Gf) Gluten Free (Gfo) Gluten Free Option