

Sunday Lunch

To start

Wild mushrooms in white wine & cream with pesto & wild rice £6

Spinach & cheese pancake £6

Crispy fried brie with redcurrant jelly £7

King scallops with mango & chilli dressing £10

Provencale fish soup with rouille £8

Duck & Orange pate with melba toast £7

For Main

Roast sirloin of Welsh black beef with yorkshire pudding £11

From the saltmarsh of Llanrhidian, Gower peninsula

roast leg of lamb with Yorkshire pudding £11

Roast loin of pork with crackling £10

Roast Glamorgan turkey with all the trimmings £12

Char grilled fillet steak £21

Welsh rump steak matured 21 days £16

Lasagne al forno and garlic bread £10

Grilled or lightly battered cod £11

Vegetarian Glamorgan sausages with homemade plum chutney £10

Plaice fillet grilled or lightly battered £13

Home boiled ham with parsley sauce £10

Game pie with puff pastry topping £11

Grilled seabass fillets with braised fennel £17

pepper sauce or garlic bread £2.50

Mixed leaf salad £3.50

*Steaks when cooked to medium to well done, will be cooked through

with no blood. We will only cook the steak more on the

understanding that they will not be changed.

We shall endeavour to cater to dietary requirements but we cannot guarantee or take responsibility for traces of nuts or wheat in any food

Please sign name

date

To acknowledge disclaimer