

Served between 12 noon – 2.30pm Sundays

Main course £10.95 - 2 course £14.95 - 3 course £18.95

Starters

Carrot & Parsnip Soup: - with fresh baked bread (v, gf on request)

Ham Hock Terrine: - with beetroot & apple chutney, dressed leaves and fresh baked bread

Garlic Mushroom Crostini (v, gf on request)

Prawn Cocktail: - topped with Marie Rose sauce, served with granary bread (gf on request)

Main Courses

Roast Montgomeryshire Beef: - with Yorkshire pudding & gravy

Slow Roasted Belly Pork: - with sausage meat & chestnut stuffing, Yorkshire pudding & gravy

Roast Leg of Montgomeryshire Lamb: - with mint sauce, Yorkshire pudding & gravy

Salmon En Crouete: - with a tomato and herb sauce

Gruyere & Butternut Squash Strudel: - with roasted vegetables and tomato sauce (v)

All served with seasonal vegetables, roast potatoes & parsnips.

Desserts of the day

Sticky Toffee Pudding: - with salted toffee ice cream (v)

Chocolate & Raspberry Crème Brûlée: - (v, gf)

Chocolate Brownie: - with coconut ice cream (v)

Pear Eton Mess: - poached pear, whipped cream, chocolate sauce & meringue (v, gf)

Artisan Cheeseboard: - selection of cheese, crackers, chutney and grapes... £2 supplement (v)