

SUNDAY LUNCH MENU

Served Sunday - 12pm to 6pm, pre-booking required for residents between 6pm-8pm

STARTERS

The Hope & Anchor Scotch egg, homemade barbecue sauce, dressed salad £8

Hot smoked salmon pâté, pickled beetroot, crostini & horseradish dressing £8

Duck liver parfait, toasted ciabatta, watercress & red onion marmalade £9

Soup of the day, rosemary focaccia, salted Netherend butter (v) £6.5

Pan-fried garlic mushrooms on toast, rocket leaves, balsamic dressing (v) £7.5

ROASTS

Roast sirloin of Herefordshire beef, Yorkshire pudding, horseradish sauce, red wine gravy (gf) £18

Roast loin of pork, crackling, red wine gravy (gf) £16.5

Roast shoulder of lamb, mint sauce, red wine gravy (gf) £17

Beetroot feta & puy lentil wellington, veggie gravy (v) £16.50

All of the above are served with buttered seasonal greens, honey-roasted root vegetables & cauliflower cheese.

Herb-crusted cod, parsley & caper, hassleback potatoes, leeks £18

Butternut squash & sage linguine, crumbled goats cheese, rocket leaves (v) £16

DESSERTS

Rhubarb & apple crumble, crème anglaise (v) (gf) £7

Sticky toffee pudding, toffee sauce, honeycombe ice cream (v) £8

Warm dark chocolate & orange mousse cake, vanilla mascarpone, candied orange (ve) (gf) £8

A selection of local cheeses, seasonal chutney, grapes, fudge biscuits (v) £9.5

Ice cream selection £4.50

Choose 2 scoops of either vanilla, strawberries & cream, chocolate, Welsh gold honeycomb, raspberry ripple, rum & raisin, blackcurrant sorbet or lemon sorbet

Our aim is to use the highest quality, locally sourced produce in all of our dishes!

IMPORTANT - Please tell us if you have any food allergies or special dietary requirements. We are happy to discuss which of our dishes can be adapted to your specific needs.

v = Vegetarian gf = Gluten Free