

SUNDAY LUNCH

2 courses £19.95 Additional Course £5.95

Starter

Soup of the day served with homemade bread (V)

Potted brown shrimps, smoked salmon, paprika croutons, chicory salad, lemon dressing

Pork and apricot terrine, roasted shallot puree, radish salad

Main Course

All roasts are served with a medley of fresh seasonal vegetables, pea puree, honey roast parsnips, Hassel back potatoes and Yorkshire pudding.

Roast Welsh beef with a rich jus

Roast chicken supreme served with a winter herb stuffing

Roast cod loin served with seasonal vegetables and parsley sauce

Braised leg and shoulder of Welsh lamb with a rosemary jus

Pearl barley, pine nuts, pecan nuts and a roast herb croquette with a vegetable jus (V)

A selection of condiments are available including horseradish, mustard, mint sauce and redcurrant jelly.

Side Orders

Cauliflower and cheese gratin £3.95

Seasonal vegetables £3.95

Roast potatoes £3.95

Dessert

Cox apple and pear crumble served with crème anglaise

Chocolate mousse, walnut praline and marshmallow ice cream

Winter berry sundae

Allergen information

Our kitchen uses a variety of ingredients, including nuts.

For all allergen information please ask your server.

(V) – vegetarian.

Service is not included but if you would like to make a donation towards the work of The Clink Charity please use the envelopes provided on the tables or text CLNK33 and the amount £5, £10, £20, etc. to 70070.