



Sunday 21st December 2025

Main course	£19.00
Children's options	£10.00
Starter / Dessert	£8.00 each

To start

Parsnip and maple soup served with ciabatta bread
Stackpole fishcakes served with a dill mayonnaise
Chicken liver and brandy pate, red onion marmalade, house pickles
Pork and pistachio terrine, bay leaf emulsion, pickled shallot

Main course

Lamb – Leg of Welsh lamb [Slow roast, flavoursome] - **£2 surcharge**
Pork – Welsh pork belly [succulent, tasty served with crackling]
Beef – Aged brisket of Pembrokeshire beef [Rolled, slow roasted, full flavoured]
Chicken breast [Lean breast meat only]
All served with Yorkshire pudding, roast potatoes, mixed seasonal vegetables
and a rich meaty gravy [gravy - GF]

Extras – Cauliflower cheese - £6 Honey and soy glazed pigs in blankets - £6
Yorkie - £1 Creamy mashed potato with crispy onions - £6

Vegetarian or vegan dish of the day [please inform your server]

5 nut and cranberry roast served with seasonal vegetables and a rich gravy [GF]
Mushroom Bourguignon pie [vegan, GF] with seasonal vegetables and gravy

To finish

Sticky toffee pudding, butterscotch sauce, clotted cream ice cream
Rich chocolate ganache, mixed berries and blackberry sorbet, honeycomb
Baileys and white chocolate bread and butter pudding with custard
Mascarpone panna cotta, berries, shortbread crumb

Children's options

Sausage, fries and peas
Pasta with tomato sauce
Grilled fillet of cod, fries and peas
Small Sunday roast from our selection above

Food allergies and intolerances

Please speak to our staff about the ingredients in your meal, when making your order
Please note – Any gluten free items are produced in a kitchen environment that uses gluten