

Gunday Lunch Menu



Our roasts are served with garlic & thyme roast potatoes,
honey glazed parsnips, seasonal vegetables
& Chef's homemade gravy.

Gunday Roast

Roast beef with Yorkshire pudding	£17.00
Roast pork with stuffing	£17.00
Turkey with stuffing	£17.00
Nut Roast with Yorkshire pudding*	£17.00
Quorn Fillets with stuffing*	£17.00

Children & Geniors Roast

Smaller sized beef, pork or turkey roast	£12.00
Pork sausages with Yorkshire pudding	£12.00
Quorn Fillets with stuffing*	£12.00

***Please inform your server if you are vegan so adjustments
can be made to your meal**

Gides

Roast Potatoes	£4.00
Chips	£4.00
Cheesy Chips	£5.00
Homemade Yorkshire Puddings(4)	£4.00
Stuffing(4)	£4.00
Pigs in Blankets(6)	£4.50

Roasts can be adapted to be dairy or gluten free,
just let your server know!

Gunday Dessert Menu

Lemon & Blackberry Posset

£6.50

Homemade lemon posset set with a blackberry compote, served with amaretti biscuits.

Biscoff Brownie

£6.50

Homemade chocolate brownie swirled with Biscoff spread & biscuit crumble, with Welsh gold vanilla ice cream & toffee sauce.

Cheesecake

£6.50

Homemade Italian style cheesecake with Welsh gold vanilla ice cream. Ask your server for today's flavour

Belgian Chocolate Tart

£6.50

Homemade Belgian chocolate tart with pouring cream & raspberry compote.

Ice Cream

£4.00

Welsh gold vanilla ice cream with Belgian chocolate, salted caramel or toffee sauce.

Children Desserts

Flake Sundae

£4.00

Ice cream sundae with flake pieces, whipped cream & chocolate sauce.

Raspberry Ripple Sundae

£4.00

Ice cream sundae with whipped cream & raspberry compote.

Vanilla Ice Cream

£2.50

Vanilla ice cream with chocolate, toffee or strawberry sauce.

Gluten free, Dairy free & Vegan dessert menu available