

SUNDAY LUNCH

Day to relax.

TO START

Ultimate Traditional Prawn Cocktail

Atlantic prawns in a classic Marie Rose sauce, spring onion and shredded cos lettuce

Homemade Special Pâté

Homemade chicken liver, garlic and brandy pâté with our own chutney served with freshly toasted bruschetta

Soup Of The Day v

Homemade soup of the day served with chef's bread

Garlic Mushrooms v

Creamy garlic mushrooms with charred ciabatta

THE MIDDLE

Roast Pembrokeshire Beef

With a Yorkshire pudding and served with seasonal Pembrokeshire Four Seasons vegetables and homemade gravy.

Welsh Loin Of Pork

With sage and onion stuffing, served with seasonal Pembrokeshire Four Seasons vegetables and homemade gravy.

Roast Chicken

With sage and onion stuffing and served with seasonal Pembrokeshire Four Seasons vegetables and homemade gravy.

Fillet Of Oven Roast Fish Of The Day

With a tomato and sweet pepper sauce. Served with seasonal Pembrokeshire Four Seasons vegetables.

Vegan Baked Stuffed Aubergine v

Baked stuffed aubergine topped with tomato and roasted pepper sauce

TO END

Homemade 'Qube' Mess

Meringue tossed in whipped cream and forest fruits

Homemade Dessert Of The Moment

Served with cream or Pembrokeshire ice cream

Chocolate 'Sundae' Brownie

Warm chocolate brownie pieces, ice cream, chocolate sauce and fresh whipped cream

1 Course 10

2 Course 12.50

3 Course 15