

1 COURSE £16.95  
2 COURSES £22.95  
3 COURSES £28.95

HONOURING 200 YEARS OF THE RNLI

# SUNDAY LUNCH



## STARTERS



### GARLIC MUSHROOMS

Pan-fried mushrooms, garlic butter, cognac, cream, spinach with chef's bread.

CHICKEN LIVER, GARLIC & BRANDY PÂTÉ  
Chef's bread, chutney and mixed leaf.

SOUP OF THE DAY  
Soup of the day with chef's bread.



## MAINS



All our roasts are served with Pembrokeshire Four Seasons creamed leeks, steamed broccoli, honey & rosemary parsnips, thyme roasted potatoes, swede purée, carrot batons, garden peas and homemade gravy.

### ROAST RUMP OF WELSH BEEF

Served with a Yorkshire pudding.

### CRISPY ROAST PORK

Served with a Yorkshire pudding.

### SUCCULENT LOCAL TURKEY

Served with a Yorkshire pudding.

### VEGETABLE WELLINGTON

With a cream chive velouté.



## DESSERTS



Choose a dessert.



If you require information regarding the presence of allergens in our food or drink, please ask your server who will be happy to help.  
Please note: GM oil may be used in the cooking of some of our products.

