



# SUNDAY LUNCH

2 Courses £25 - 3 courses £32

## STARTERS

STRAWBERRY & GARDEN HERB SALAD Sourdough croutons, orange miso dressing (v)

LLYS MEDDYG SMOKED SALMON Fennel, pickled cucumber

CHICKEN LIVER PARFAIT Red onion marmalade, crostini

CARPACCIO OF BEETROOT Feta, roasted hazelnuts (v)

## MAINS

ROAST RUMP OF WELSH BEEF Yorkshire pudding, roast potatoes, red wine gravy

ROAST FREE RANGE CHICKEN Sage & onion stuffing, roast potatoes, pan gravy

WHOLE MEGRIM SOLE Pembrokeshire new potatoes, lemon & caper butter

MISO GLAZED AUBERGINE Charred gem lettuce, burnt apple, dukkah spice (v)

## DESSERTS

LEMON POSSET Strawberries

TREACLE TART Vanilla ice cream

APPLE & BERRY CRUMBLE Vanilla cream

PERL LAS CHEESE Spiced tomato chutney, grapes, apple, crackers

*Please ask a member of staff for any allergy advice.*

*Most of our dishes can be adapted to suit different dietary requirements, just ask.  
\*Our award winning cold smoked salmon from our smokeshed is available to take home.*

*Ask the team for more info or check out [thesmokeshed.co.uk](http://thesmokeshed.co.uk)*