



Sunday Lunch

Two Courses £15.95

Starters

Deep Fried Brie with Apple & Plum Dip (v)

Mushrooms in a rich creamy garlic sauce (v)

Chefs soup of the day (v), (vG)

Glamorgan Sausages with a red onion Chutney (v)

Chicken Goujons with a lemon & Dill Mayo

Mains

Roast Topside of beef served with Yorkshire pudding & Rich Wine Gravy

Roast Loin of Pork served with Apple Sauce & Stuffing

Roast Pembrokeshire Turkey served with Pigs in Blankets & Stuffing

Roast leg of welsh Lamb served with rosemary gravy & Mint Sauce

(£3 supplement, When available)

Beetroot & Butternut squash wellington (vG)

Grilled Salmon Steak with hollandaise sauce

All served with seasonal vegetables & potatoes

(Gluten free gravy available upon request)

Chefs selection of desserts £5.25



(V)Vegetarian - (VG)Vegan - (GF)Gluten free

Please advise us immediately of any food allergies and dietary requirements you may have before you dine at the castle.