

## STARTERS

Chef's soup of the day with warm crusty bread £5.95

Traditional prawn cocktail with a twirl of smoked salmon and brown bread and butter £7.50

Fan of seasonal melon served with berry compote and Parma ham £6.25

## MAINS

Fillet of salmon pan fried with a white wine and dill sauce £13.95

Roast sirloin of Welsh beef with Yorkshire pudding and horseradish sauce £16.95

Roast leg of Welsh lamb with Yorkshire pudding and mint sauce £14.95

Roast local turkey, Yorkshire pudding, sage and onion stuffing and cranberry sauce £14.95

Our traditional Sunday roasts are served with roast potatoes, carrots, broccoli, savoy cabbage, roast parsnips and gravy

Vegan five bean chili served with rice V\* £13.95

### Children's meals available

A smaller version of the above menu

Our meat is supplied from local butchers- Barratts Fine meats, Rhoose. Our fish is freshly supplied from Ashtons Cardiff. Our milk and cream is supplied from Ty Tangwlyst dairy.

## DESSERTS - £6.95

Homemade trio of chocolate brownie served with ice cream and chocolate sauce

Lemon tart served with berry compote and fruit coulis

Vanilla cheesecake served with berry compote

Warm Belgium waffle served with vanilla ice cream and butterscotch sauce

(Joe's ice cream £1.00 alongside your dessert)

Tub of Joes ice cream-Vanilla, Chocolate, Mint Chocolate, Strawberry swirl £2.20

Freshly ground coffee- Espresso, Cappuccino, Latte, Hot chocolate £3.00

Tea £1.90