

Sunday Lunch at The Inn

26th March 2017

Main course	£10.00
Children's options	£6.00
Starter / Dessert	£5.50 each

To start

Mushroom and tarragon soup

Smoked bacon, pork and cranberry terrine served with a mustard dressing

Swansea smoked salmon and prawn cocktail with a Marie Rose sauce

Main course

Slow roast brisket of Pembrokeshire beef with Yorkshire pudding

Local free range chicken with stuffing

'Nash Farm' shoulder of Welsh lamb with stuffing

'Nash Farm' pork with stuffing

all served with roast potatoes, new potatoes, parsnip, mixed seasonal vegetables and a rich gravy

Vegetarian dish of the day

5 nut roast with cranberries

served with roast potatoes, new potatoes, parsnip, seasonal vegetables and vegetarian gravy

To finish

Affogato al cafe – Clotted cream vanilla ice cream with a double shot of espresso

Citrus almond tart with clotted cream

Raspberry and vanilla crème brûlée served with stem ginger shortbread

Brioche and Baileys bread and butter pudding with custard

Belgian chocolate, pecan and cranberry slice served with cherry yoghurt ice cream

Children's options

Sausage, chips and peas

Grilled haddock, chips and peas

Small Sunday roast from our selection above

Food allergies and intolerances

Please speak to our staff about the ingredients in your meal, when making your order