



THE STACKPOLE INN

**Sunday 28<sup>th</sup> October**

<b>Main course</b>	<b>£11.00</b>
<b>Children's options</b>	<b>£6.00</b>
<b>Starter / Dessert</b>	<b>£5.50 each</b>

### **To start**

Roasted root vegetable soup  
Swansea smoked salmon, prawn and fennel cocktail – Marie Rose sauce  
Chicken and ham hock terrine – piccalilli and dressed leaves

### **Main course**

'Eynon's' aged slow roast brisket of beef with Yorkshire pudding  
Local chicken with stuffing  
'Nash Farm' shoulder of Welsh lamb with stuffing  
'Nash Farm' leg of pork with stuffing

Roast potatoes, new potatoes, parsnip, mixed seasonal vegetables and a rich gravy  
*(local organic vegetables)*

### **Vegetarian dish of the day**

5 Nut and cranberry nut roast  
Served with roast and new potatoes, seasonal vegetables and vegetarian gravy

### **To finish**

Affogato al cafe – Clotted cream vanilla ice cream with a double shot of espresso  
Croissant bread and butter pudding - custard  
Bakewell tart – Cherry compote, clotted cream  
Cranberry and pecan brownie – Vanilla 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***