

SUNDAY LUNCH MENU

PRE - STARTER

Freshly Baked Bread, Olive Oil & Balsamic
4.50

Marinated Mixed Olives
5.50

STARTERS

Soup of the Day
Warm Sourdough Bread

Tempura Prawns, Avocado
Mango Salsa & Cajun Mayo

Ham Hock & Pea Terrine
Piccalilli, Warm Sourdough

Deep Fried Wedge of Brie
Cranberry Sauce

Beetroot & Goats Cheese Salad
Pistachio, Aged Balsamic,
Citrus & Mint

MAINS

Roast Topside of Beef
Roast Potatoes, Root Vegetable Mash,
Horseradish Sauce

Turkey & Ham
Roast Potatoes, Herb Stuffing, Root
Vegetable Mash

Pan Roast Rump of Lamb
Roast Potatoes, Root Vegetable Mash,
Mint Sauce (£5.00 Supplement)

Spiced Butternut Filo Parcel
Roast Potatoes, Roasted Root
Vegetables, Vegan Gravy

*(All Roasts Served with Seasonal
Vegetables, Cauliflower Cheese, Yorkshire
Pudding & Gravy)*

Pan Roasted Duck Breast
Creamy Mashed Potato, Roasted Root
Veg, Brandy Berry Jus

Chargrilled Swordfish
Brie & Cranberry Jus, Roast Potatoes

Fish & Chips
Cod Fillet in Crispy Beer Batter, Chunky
Chips, Mushy Peas & Tartar Sauce

LKB Burger
8oz 21-day aged Beef, Gouda Cheese,
Burger Sauce, Pickles Crisp Lettuce &
Tomato Served in a Brioche Bun with
French Fries

Slow Cooked Lamb Ragù Pappardelle
Cooked for 8 Hours in a Rich Red Wine,
Tomato & Basil Sauce

DESSERTS

Chocolate Truffle Torte
Citrus Cream

Glazed Lemon Tart
Crushed Meringue, Clotted Cream

LKB House Cheesecake
Chantilly Cream

**Cheese & Port, Duo of Cheese &
Glass Port (75ml)**
(£5.00 Supplement)

Penderyn Whiskey Trifle
Penderyn Whiskey Sponge, Fresh
Berries, Vanilla Custard & Whiskey
Cream

2 Courses £29.95 | 3 Courses £34.95

Please be advised we work with all the allergens in our Kitchen.
Therefore, we cannot guarantee food cooked on our premises is free from any allergens.
If you have any allergies, or are concerned about the ingredients in the dish, please speak to a member of our team.