

# Sunday Lunch Menu

Served from 12pm – 9pm

*Laguna*  
kitchen & bar

## Pre-Starter

Freshly Baked Bread & Olive Oil & Balsamic (V, VE) Or Marinated Noccerella Olives (G,D,V,VE)  
£4.00 Each

## Starters

Spiced Sweet Potato & Butternut Soup, Sour Dough Bread (D, V, VE)  
LKB Terrine, Chutney, Toasted brioche  
Thai Style Fishcakes, Garlic Aioli, Lime  
Puy Lentil, Pickled Wild Mushroom, Butternut Squash, Fennel Salad, Truffle Cream (G, D, V, VE)  
Crispy Vegetable Spring Rolls, Sweet Chilli Dipping Sauce  
Breaded White Bait, Tartare Sauce, Lemon

## Main Course

Roasted Local Welsh Chicken Breast, Herb Stuffing, Roast Potatoes, Jus  
Pan Fried Salmon Fillet, Crushed New Potato Cake, Spinach, Hollandaise (G)  
Roasted Loin of Pork, Herb Stuffing, Roast Potatoes, Apple Sauce, Cider Jus  
Roast Sirloin of Beef, Yorkshire Pudding, Horseradish Sauce, Roast Potatoes, Red Wine & Thyme Jus  
Luxury Nut Roast, Roast Potatoes, Vegetarian Gravy (G,D,V,VE)  
Roasted Cod Loin, Potato Gratin, Braised Red Cabbage, Light Chicken Jus

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Roasted Rump of Black Mountain Lamb, Bubble & Squeak, Rosemary Jus  
(Supplement £4.00)

***(All Mains served with Seasonal Vegetables & Cauliflower Cheese)***

## Side Orders

Sweet Potato Fries	3.50	Thick Chips	3.50
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## Desserts

Selection of Ice Creams & Sorbets (G)  
LKB Cheesecake, Seasonal Berries (V)  
Dark Chocolate Mousse, Salted Caramel Sauce, Biscoff Crumb  
Sticky Toffee Pudding, Toffee Sauce, Honey Comb Ice Cream  
Raspberry Frangipane Tart, Cherry Coulis  
British and Continental Cheese Selection, Biscuits, Fruit Chutney  
£2.00 Supplement)

**3 Courses £23.95**

**G = Gluten Free, D = Dairy Free, V = Vegetarian & VE = Vegan**

All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.

Please ask a member of the team if you wish to amend any item of a dish.