

Sunday Menu

Served from 12.00pm – 9.00pm

Pre-Starter

Freshly Baked Bread & Olive Oil & Balsamic (V, VE) Or Marinated Noccerella Olives (G,D,V,VE)
£4.50 Each

Starter

Soup of the Day, Sour Dough (D, V, VE)

Caesar Salad

LKB Smoked Haddock Fishcakes, Lemon Aioli

Chicken Liver Pate, Chutney, Toasted Brioche

Classic Greek Salad (G, D, V, VE)

Beef & Vegetable Spring Rolls, Sweet Chilli Dipping Sauce (D)

Main Course

Roast Topside Welsh of Beef, Yorkshire Pudding, Horseradish Sauce, Roast Potatoes, Red Wine & Thyme Jus

Pan Roasted Welsh Chicken Breast, Herb Stuffing, Roast Potatoes, Jus

Grilled Seabass Fillet, Mash Potatoes, Sauce Vierge (G/D)

Roasted Welsh Lamb, Roast Potatoes, Mint Sauce, Roasting Jus

Luxury Nut Roast, Roast Potatoes, Vegetarian Gravy (G,D,V,VE)

Butternut Squash, Spinach & Vegan Feta Pithivier, Roast Potatoes, Vegetarian Gravy (D,V,VE)

Pan Fried Cod Fillet, Fondant Potato, White Wine & Parsley Sauce (G)

**Confit Pork Belly, Gratin Potatoes, Tender Broccoli, Cider Jus
Supplement 4.00**

(All Mains served with Seasonal Vegetable Hash & Cauliflower Cheese)

Side Orders

Skinny Chip (G,D,V,VE) 3.50

Thick Chips (G,D,V,VE) 3.50

Sweet Potato Fries (G,D,V,VE) 4.50

Crispy Cauliflower Bites (D,V,VE) 5.00

Desserts

Selection of Ice Cream & Sorbets (V)

Salted Caramel Brownie Ice Cream Sundae

Tarte Au Citron, Seasonal Berries

Raspberry & Frangipane Tart, Raspberry Coulis (G,D,V,VE)

LKB Cheesecake, Chantilly Cream

British and Continental Cheese Selection, Biscuits, Fruit Chutney
(£3.00 Supplement)

3 Courses £25.95

*A 10% discretionary service charge will be added to all bills. 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.*