



Sunday Menu

Served from 12.00pm – 9.00pm

Pre-Starter

Selection of Artisan Breads (V, VE) £4.50
Local Butter & Olive Oil & Balsamic

Pork Scratching's, Apple Sauce £4.50

Marinated Olives (G, D, V, VE) £5.00

Starters

Beef & Vegetable Spring Rolls
Sriracha, Mayonnaise, Spring Onion & Chilli (D)

Chicken Liver Parfait
Spiced Pear Chutney, Toasted Brioche

Greek Salad
Cherry Tomato, Cucumber, Mixed Peppers
Black Olives, Feta, Olive Oil, Oregano (G, D, V, VE)

Spiced Cauliflower Soup (D, V) – Vegan Soup Available
Grilled Artisan Bread

LKB Fishcakes
Tartare Sauce, Lemon, Mixed Leaves (G)

Mains

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

Baked Salmon Fillet
New Potatoes, Sauteed Spinach,
Lemon Beurre Blanc (G)

Roasted Chicken Breast
Roast Potatoes, Herb Stuffing, Jus (G, D)

Beetroot & Onion Wellington
Roast Potatoes, Vegan Jus (D, V, VE)

Roasted Welsh Pork Belly
Roast Potatoes, Herb Stuffing, Jus (G, D)

LKB Fish & Chips, Battered Haddock Fillet
Crushed Peas, Tartare Sauce, Thick Cut Chips

(All Mains served with Seasonal Greens and Cauliflower Cheese)

Sides

Skinny Chip (G, D, V, VE) 4.00
Thick Chips (G, D, V, VE) 4.00

Sweet Potato Fries (G, D, V, VE) 5.00
Pigs in Blankets (D) 5.50

Desserts

Selection of Ice Cream & Sorbets (G)

LKB Desert Special
(Please Ask Server For Details)

Summer Berry Eton Mess (G, V)
Whipped Cream, Meringue, Compote

British and Continental Cheese Selection
Biscuits, Fruit Chutney (£2.00 Supplement)

Black Forest Gateaux
Cherry Coulis, Chantilly Cream (V)

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.*