



The Sun's Sunday Menu

Restaurant
Table Service

SMALL PLATES

Crispy Crab Cake with Capers, Roasted Red Pepper, Shaved Fennel, Garlic Chilli Aioli	£8
Honey Glazed Ham Hock Terrine, Apple & Real Ale Chutney, Sourdough, Cornichons	£7.50
Hash of the day with Poached Egg, Hollandaise Sauce	£7.50
Hummus, Olives, Pine Nuts, Coriander & Flatbread (VG)	£6.50
Salt & Pepper Squid, Sweet Chilli Dipping Sauce	£8
Popcorn Chicken, Korean Ketchup	£7

MAINS

Roasted Heritage Beetroot, Butternut Squash, Spinach, Ricotta, Candied Pecan, Pomegranate Molasse (VG)	£14
Potato Gnocchi, Roasted Butternut Squash, Spinach, Wild Mushroom, Red Wine & Butter Sauce (VG)	£14

SIDES

Mac & Cheese (V)	£6
Roasted Potatoes (V)	£4
Buttered Greens (V)	£4
Cauliflower Cheese (V)	£4
Pigs in Blankets	£5
Yorkshire Pudding (V)	£2

BLOODY MARY £9

Absolut Vodka, Tomato Juice, Worcester Sauce, Tabasco & Celery

ROASTS

Chestnut, Butternut Squash, Mushroom, Lentil, Spinach Wellington w/ Cranberry Sauce (V)	£16
Vegan Vegetable Nut Loaf of Artichoke, Cranberry, Butternut Squash & Mushroom (VG)	£16
Free Range Lemon & Orange Half Roasted Chicken w/ Bread Sauce	£17.50
Free Range Gloucester Pork Shoulder w/ Apple Sauce	£17
Brecon Slow Roasted Leg of Welsh Lamb w/ Mint Sauce	£19
Welsh Black Sirloin of Beef w/ Horseradish Sauce	£19.50
Junior Roast	£10

All Roasts Served with Carrots, Roasted Beetroot, Spring greens & Peas, Roasted Potatoes, Yorkshire Pudding & Red Wine Gravy

PUDS

Apple, Pear & Cinnamon Crumble w/ Custard/Ice Cream (V)	£7
Sticky Toffee Pudding w/ Vanilla Ice Cream (V)	£7
Peanut Butter & Chocolate Brownie w/ Honeycomb Ice Cream (VG)	£7
No-Bake White Chocolate Raspberry Cheesecake, Raspberry Cointreau Sauce (V)	£7

GF - GLUTEN FREE / V - VEGETARIAN / VG - VEGAN / VGA - VEGAN AVAILABLE

For allergen advice please speak to a member of staff.

All tips go directly to staff.



WINE LIST

Order at
the bar



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RED

175ml / Btl

ABILUS TINTO, Tempranillo & Grenache, Spain £5 / 18
Well balanced, spice and fruit hints on the nose and ripe berry on the palate

PIEROLA JOVEN, Rioja, Spain £6.40 / 26
Mouthfuls of dark fruit with the spice and acidity from a traditional Rioja

MERLOT LATANTIQUE, France £6.20 / 24
Juicy style of merlot with ripe red fruits and spicy notes

UMBRELE PINOT NOIR, Romania (VC, S) £7.10 / 29
Delicate and elegant finish with spicy notes and red fruit flavours

LA TROCHITA, Malbec, Argentina £6.80 / 27
Moreish with blackberry, plum and cinnamon spice on the palate

ROSE

ABILUS ROSADO, Grenache, Spain £5 / 18
Well balanced and fruit driven with fresh strawberry and raspberry notes

SERMARIS LUCIDO, Pinot Grigio Rosato, Italy £5.60 / 22
A delicate pink wine full of fresh summer fruit aromas and flavours

SOLEILLADES, France £7 / 28
Pale in colour, fresh and fruity nose with a pleasantly balanced mouthfeel

WHITE

175ml / Btl

ABILUS BLANCO, Airen, Spain £5 / 18
Soft textured wine with delicate citrus and pronounced white fruit flavours

SERMARIS LUCIDO, Pinot Grigio, Italy (VC) £5.60 / 22
Dry, crisp, refreshing and full of stone fruit flavour

L'AUTANTIQUE, Sauv. D'Oc, France £6.20 / 24
Vibrant and fruity with aromas of exotic fruit and a dry mineral finish

PICPOUL DE PINET, Combe Rouge, France (VC, S) £7.50 / 30
Dry, light and delicate style with lime and citrus notes

FIZZ

125ml / Btl

PROSECCO DOC, Italy £6.50 / 29
Melon and floral aromas followed by sweet notes of pear and lemon

VIRACION BRUT CAVA DO, Spain 25
Refreshing and fine sparkling with crisp citrus and green apple flavours

NYETIMBER, Classic Cuvee, England (VC) £49
Delicate flavours of toasted brioche, golden apple, honey and sweet spice

BOLLINGER NV, France (VC) £79
Velvet-like bubbles with pear, brioche and spicy aromas with walnut notes

VC - VEGAN, O - ORGANIC, S - SUSTAINABLE*

Measures include sorting and recycling waste, renewable energy promotion, reduction of water use, improvement of working conditions in the cellars and managing their environmental responsibility.