



## Lunch Menu

Two Courses £25 Three Course £30

### TO BEGIN

Chef's Seasonal Soup of the Day & Homemade Bread (veg) (gf available)  
Smoked Bacon, Leek, Cider Mussels (gf)  
Pea and Wild Garlic Risotto (gf, vegan)  
Parc le Breos Terrine  
Leek and Purple Sprouting Broccoli Quiche (veg)

### IN THE MIDDLE

Ox Cheek Cottage Pie (gf)  
Beer Battered Fish and Chips (can be gf)  
Homemade Faggots, Smoked Mash, Garden Peas (gf)  
Beef Bourguignon (gf)  
Cawl (gf)  
Steak and Frites can be (gf)  
Feta Filo Honey Parcel (veg)  
Vegan Wild Garlic Pesto Rigatoni (Vegan)

### INDULGE

Lavender Posset (gf)  
Jam Roly Poly and Custard  
Sticky Toffee Pudding  
Seasonal Fruit Soup and Ice cream (gf, can be vegan)  
Parc le Breos Crumble with Custard (can be gf)

### Sides

Home-made Bread £2.50  
Green Salad £3.00  
Seasonal Vegetables £3.50  
Hand Cut Chips £3.50  
Mashed Potato £3.50  
New Potato £3.50

### FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers, each Month we feature a collection of dishes showcasing the very Best Seasonal ingredients. Images used on this menu depict local scenes and are taken from the pages of a Vivian family game book dating from the late 1800s

Your wellbeing is important to us, so please speak to a Member of our team about allergens & dietary requirements.

*Tips are at your discretion and shared amongst All our staff,  
Nothing goes to the owners.  
We cannot accept tips on debit or credit cards.*

