

# SUNDAY LUNCH



## STARTERS

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ALL SERVED WITH OR ON  
SALTY'S HOUSE BREAD

### SURF OR TURF\*

Caldey Island mackerel parfait

or

Pembrokeshire's finest chicken liver parfait

### TOMATO & BASIL SOUP V

With crusty bread

### WILD MUSHROOM & TRUFFLE

RAVIOLI

With a sage burnt butter sauce

### BRUSCHETTA\* V

Tomato, red onion and feta

### SALTY'S SEAFOOD MEDLEY\*

A fresh selection of sea bass, cod & prawns

## MAINS

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ROASTED STRIP LOIN PEMBROKESHIRE BEEF\* with a Yorkshire pudding

SLOW-ROASTED LAMB\* with Salty's stuffing

ROASTED SUPREME OF CHICKEN\* with Salty's stuffing and a pig in blanket

### TEXTURES OF MUSHROOM

Baked Portobello mushroom stuffed with vegan mozzarella, fried wild mushrooms, mushroom puree, crisp sage, tender stem broccoli & truffle vegan gravy VE GF

All roasts are served with seasonal vegetables, parsnips, roast potatoes, roast carrots and Sian's bake

## DESSERT

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MA'S HOMEMADE APPLE CRUMBLE and custard

CAIN'S HOMEMADE STICKY TOFFEE butterscotch and vanilla ice-cream

VANILLA CHEESECAKE and berry compote

HOMEMADE LEMON MERINGUE With meringue droplets & raspberry dust

CRÈME BRÛLÉE WITH CAIN'S SHORTBREAD BISCUIT\*

SELECTION OF SORBET V VE GF

CHEESE BOARD 'Black Bomber' | Brie | Blue Cheese | Apple | Grapes | Celery | Red Onion  
Marmalade -£6 Supplement

## EXTRA

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PIGS IN BLANKETS - £4

ROASTIES - £4.50

PORK STUFFING - £1.25

YORKSHIRE PUDDING - £1.25

## COURSES

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1 MAIN COURSE - £17.95

2 COURSE - £23.95

3 COURSE - £29.95

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PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES  
V - VEGGIE VE - VEGAN - PLEASE ASK TO MAKE YOUR DISH GF

\*\* WE CAN MAKE THIS DISH GLUTEN FREE