



Old King's Arms Hotel

## Sunday Lunch

### Homemade Soup (V,GFO)

crusty bread & butter

### Salmon Fishcakes

dressed leaves, roasted lemon, tartare sauce

### Halloumi Salad (V,GF)

roasted peppers & toasted pine-nuts

### Caramelised Onion Hummus (Vg)

toasted pitta

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### Six Hour Lamb Shoulder (GFO)

rosemary & redcurrant gravy

### Roast Topside of Beef (GFO)

Yorkshire pudding & horseradish sauce

### Slow Roasted Belly Pork (GF)

Pembroke cider gravy, crackling

### Grilled Salmon Fillet (GF)

lemon beurre blanc sauce

### Chestnut, Pecan & Cranberry Roast (GF,VG)

*served with Seasonal Vegetables, Roasted Potatoes, Honey & Thyme Roasted Parsnips and Perl-Las,  
Leek & Walnut Crumble*

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### Irish Crème Brulée (V,GFO)

with shortbread

### Bread & Butter Pudding (V)

with custard

### Sticky Toffee Pudding (V)

with vanilla ice cream or custard

### Homemade Ice Cream Selection (V,GF)

Vanilla / Strawberry / Chocolate

### Welsh Cheese Selection (V,GFO)

(£1 surcharge)

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**One Course £14**

**Two Courses £18**

**Three Courses £22**

**(Child's Main Course £8)**

**V – Vegetarian GF – Gluten Free Vg – Vegan GFO – Gluten Free To Order**

**Full Allergen List Available**

**Produced in a kitchen containing Gluten, Nuts, Fish, Shellfish, Mustard, Celery, Soya, Milk & Eggs**