

Sunday Lunch

14th June 2026

Starters

Soup of the day (v) (ve op) (gf op)

Crusty mini roll, salted Welsh butter

Shredded confit duck (gf)

Honey soy dressing, baby gem, pickled pink onions, pickled cucumber, chillies, sesame seeds

Breaded whitebait

Rocket leaves, tartare sauce

Beetroot, red onion & vegan feta ravioli (ve)

Pickled beetroot, vegan feta, roasted onion, pine nuts, salsa verde

Mains

Roast sirloin of Welsh beef (gf)

Roast loin of Welsh pork (gf)

Plated with roasties, honey roasted parsnip & carrot, Yorkshire pudding & gravy, with sides of cauliflower cheese, savoy cabbage & garden peas.

Mushroom & chestnut wellington (v) (ve) **

Plated as above but with vegetarian gravy

Weston's cider battered cod & chips (gf op) *

Skin on chips, mushy peas, tartare sauce, lemon

Desserts

Apple & summer berry crumble (gf)

Served with custard jug

Eton mess (gf)

Chantilly cream, meringue, fresh strawberries, strawberry syrup, Rowlestone vanilla ice cream

Sherry trifle **

Black cherry jam, sherry sponge fingers, custard, Chantilly cream, almonds, pistachio crumb

Affogato **

Segafredo espresso, Rowlestone vanilla ice cream, amaretto biscuit

One course 22

Two course 28

Three course 34

*may contain bones

**contains nuts

Please let your server know if you have any allergies or intolerances.

THE TEMPLE
BAR INN