

Sunday Lunch

12th April 2026

Starters

Spinach & watercress soup (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

Crispy breaded Brie **

Walnuts & pear salad, cranberry relish

Mains

Roast sirloin of Welsh beef (gf)

Roast loin of Welsh pork (gf)

Braised shoulder of Welsh lamb, braising gravy (gf) (+£2 supplement)

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, lemon

Desserts

Apple & Wye Valley rhubarb crumble (gf)

Served with custard jug

Passionfruit cheesecake

Diced mango, mango coulis, passionfruit syrup

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 20

Two course 26

Three course 32

*may contain bones

**contains nuts

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

THE TEMPLE
BAR INN