

Sunday Lunch

22nd March 2026

Starters

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

Crusty mini roll, salted Welsh butter

Chicken galantine (gf op)

Redcurrant, port & orange sauce, pancetta crumb, crostini

Breaded whitebait

Rocket leaves, tartare

Crispy breaded Brie **

Walnuts & pear salad, cranberry relish

Mains

Roast sirloin of beef (gf)

Roast loin of 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, 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

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