

SUNDAY LUNCH MENU

ONE COURSE £20 | TWO COURSES £25 | THREE COURSES £30
MINI ROAST (INCLUDES DRINK & ICE CREAM) £9.50

STARTERS

EDAMAME

Lightly seasoned steamed soybeans, a simple and satisfying classic.

KOREAN FRIED CAULIFLOWER

Crispy cauliflower tossed in a sweet and spicy Korean glaze.

CRISPY DUCK SALAD

Shredded crispy duck served with fresh greens and a tangy dressing.

MAINS

SERVED WITH YOUR CHOICE OF TRADITIONAL OR VEGAN GRAVY

ROAST CHICKEN

Succulent roast chicken served with classic trimmings and your choice of gravy.

PRESSED PORK BELLY

Slow-cooked pork belly, delicately pressed and finished with perfectly crisp crackling.

PRIME RUMP BEEF

Tender, perfectly roasted prime rump beef, carved to order and served with your selected gravy.

CAULIFLOWER STEAK ^(V)

Slow roasted cauliflower steak, crisp at the edges and beautifully tender.

NUT ROAST ^(VG)

A hearty blend of roasted nuts, seeds, herbs, and root vegetables, served with vegetarian gravy.

(Vegan alternatives to roast potatoes and gravy available).

ALL MAINS ARE SERVED WITH:

Perfectly roasted potatoes, crispy on the outside and fluffy within

Honey-roasted carrots and parsnips, caramelised for natural sweetness

Braised red cabbage with warming spices

Rich and creamy cauliflower cheese

Steamed tenderstem broccoli

A traditional Yorkshire pudding

Home-made herb stuffing

DESSERTS

ALL DESSERTS ARE SERVED WITH YOUR CHOICE OF CREAM, CUSTARD, OR ICE CREAM

WHITE CHOCOLATE CHEESECAKE

Silky and indulgent, with a delicate sweetness and smooth finish.

APPLE & BERRY CRUMBLE

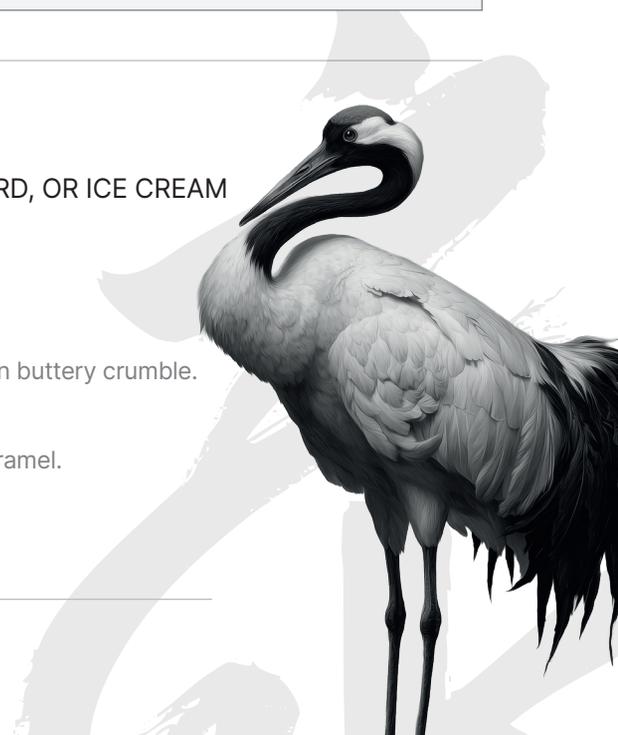
A comforting classic—tart seasonal berries and stewed apples beneath a golden buttery crumble.

MISO CARAMEL BROWNIE

Decadent chocolate brownie complemented by a deep, savoury-sweet miso caramel.

COCONUT CRÈME BRÛLÉE ^(VG / GF)

Indulgent coconut custard topped with torched orange sugar.



家



SUNDAY LUNCH MENU

GOD'S KITCHEN SWANSEA