

SAMPLE SUNDAY LUNCH
A TRADITIONAL FAMILY-STYLE SHARING FEAST
FOR THE WHOLE TABLE

STARTERS

For the first course we serve a platter of three starters
These are taken from our daily menu and are for the table to share

Today we have...

Artichoke velouté
Smoked salmon bruschetta
Ham hock ballotine, apple, celery, crispy egg yolk

For the main course we bring out a sharing platter of
two roast meats for the table to share:

Roast Calcot organic Sirloin of beef
Roast Cotswold chicken
roast root vegetables
roast potatoes, Yorkshire pudding, cauliflower cheese

PUDDINGS

More sharing! Chef's platter of three puddings

Toffee panna cotta, apple compote
Fruit tart
Tiramisu

£25.00 per person for two courses
£30.00 per person for three courses

A LA CARTE

STARTERS

Wild mushroom velouté	£8
Chicken and duck liver parfait, white peach chutney	£10
Cured Loch Duart salmon. Tewkesbury mustard, orange fennel	£11
Parmesan arancini, tomato fondue	£14
Candy beetroot, heritage tomato and goats cheese	£11

MAINS

Roast Sirloin of beef, Yorkshire pudding roast potatoes, roast vegetables	£18
Roast pork belly, roast potatoes, roast vegetables	£16
Cotswold roast chicken roast potatoes, roast vegetables	£16
Roast cod, garlic mash, parsley shallot sauce	£24
Loch Duart salmon, beer battered tenderstem broccoli, chorizo	£26
Parsley and Parmesan gnocchi	£14

PUDDINGS

Sticky toffee pudding, toffee sauce, vanilla ice cream	£7.50
Crème brûlée, shortbread	£7.50
Chocolate brownie, peanut butter ice cream	£7.50
Treacle tart, crème fraiche	£7.50
Banoffee pie	£7.50
Lemon posset, orange jelly	£7.50

Please advise the restaurant staff if you have any allergies