

# Sundays at the Lodge (Sample Menu)

## Starters:

White Onion, Cider and Thyme Soup, Smoked Cheddar Crouton 5.95

Roast Carrot, Ginger and Coconut Soup, Toasted Cumin seeds (Vegan, Gluten Free) 5.95

Pear and Beetroot Carpaccio, Cotswold Blue Brie, Hazelnut Salad, Sherry Dressing 8.95

Greek Salad with Vegan Feta, Red Onions, Olives and Tomatoes (Vegan, Gluten Free) 8.95

Chicken, Leek and Prosciutto Terrine with Herb Salad, Brioche Crisps, Plum and Apple Chutney 9.95

Atlantic Prawn Cocktail, Bloody Mary Sauce, Fennel Pollen, Crisp Gem, Lemon, Focaccia Toast 9.95

## Roasts:

Naturally Reared, Grass Fed Sirloin of Roast Beef and Yorkshire Pudding. Aged For a minimum of 28 days 20.95

Roast Loin of West Country Pork, Pork Sage and Onion Stuffing, Apple Sauce 18.95

Roast Breast of Free Range Chicken, Roast Carrot Purée, Truffled Wild Mushrooms 18.95

**All Roasts are Served with Duck Fat Roast Potatoes, Root Vegetables, Seasonal Greens and Red wine Jus**

## Main Course:

Pan Seared Cod, Cocotte Potatoes, Samphire, Dill and Clam Butter Sauce, Lemon 22.95

Gnocchi with Spinach and Wild Mushroom and Nutmeg Cream, Rocket Salad 15.95

Roast Vegetable and Chickpea Tagine with Apricot, Chilli and Mint Cous-cous, Preserved Lemon (Vegan, Gluten Free) 15.95

Provençal Vegetable Tian, Chanteney Carrots, Seasonal Greens, Parsley Oil (Vegan, Gluten Free) 15.95

## Additional Side Orders (All charged at 3.95)

Truffled Cauliflower and Smoked Cheese | Duck Fat Roast Potatoes | Pork, Sage and Onion Stuffing | Seasonal Greens | Roast Roots

## Desserts

Classic Bakewell Tart, Vanilla Ice Cream 8.95

Milk Chocolate Crème Brûlée, White Chocolate and Orange Shortbread 8.95

Winter Berry Crumble, Traditional Custard 8.95

Ice Cream and Sorbets (Please ask for today's choices) 6.95

Biscoff Cheesecake, Seasonal Berries (Vegan) 8.95

Chocolate and Raspberry Tart, Raspberry Sorbet (Vegan) 8.95

Selected Cheese and Biscuits with Grapes, Celery and Chutney 12.95

**2 Courses £27.95 ~ 3 Courses £34.95**

*All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions. Do not always include all ingredients. If you have a food allergy, please inform your server before ordering. Product specification sheets are also available to customers upon request. All prices include VAT at the current rate. All dietary requirements are catered for upon request.*

# Sundays at the Lodge (Sample Menu)

## Children's Menu

Roast Tomato Soup served with a Crusty Bread Roll

Sliced Seasonal Melon with Strawberry Coulis

Crisp Halloumi Fries, Hummus, Roast Vegetable Salad

Roast Beef with Yorkshire Pudding, Duck Fat Roast Potatoes, Root Vegetables, Seasonal Greens, and Gravy

Crisp Fried Plaice Goujons, Rustic Chips and Peas

Spinach and Ricotta Tortellini with a Tomato and Herb Sauce

Chocolate Brownie, Vanilla Ice Cream, Raspberry Sauce

Blackcurrant Crumble Slice, with Mixed Berries

A Selection of Ice creams

3 Course Children's Menu (Ages 5-12yrs) <b>£19.95</b> ~ Children under 5 eat free
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