

# Sample Winter Sunday Lunch

## Starters

**Seasonal Soup of the Day** (v,ve\*,gf\*) 9.5

*Sourdough & Cotswold Farm butter*

**Tempura King Prawns** (gf\*) 14

*Sweet & sour carrots, spring onion, coriander & sweet chilli dressing, sesame seed*

**Mushrooms on Sourdough** (v,gf\*) 12

*Poached hens egg, rocket & parmesan*

**Pea, Mint & Lemon Arancini** (ve,gf) 11

*Parmesan, pea puree*

**Ham Hock Terrine** (gf\*) 12

*Cornichon piccalilli, brioche toast*

**Moules Marinière** (gf\*) 14

*Classic steamed mussels, white wine cream sauce, toasted sourdough*

## Mains

**Fish & Chips** (gf\*) 20

*Hooky ale battered cod, minted crushed peas, tartare sauce & lemon*

**Cod Supreme, Lemon & Parsley Crust** (gf) 24

*Hasselback potatoes, sprouting broccoli, shrimp butter*

**San Marzano Tomato Puttanesca** (v,ve\*) 19.5

*Strozzapreti pasta, herb oil, rocket, parmesan*

**Dry Aged Short Rib Beef Burger** (gf\*) 21

*Monterey Jack cheese, beef ragu, smoked bacon, tomato, gem lettuce, pickle, burger sauce*

## Our Roasts

*Served with sprouting broccoli, red cabbage, carrot & swede, roast potatoes, gravy*

**Dry Aged Sirloin of Beef** (gf\*) 28

*Horseradish & Yorkshire pudding*

**Shoulder of Pork** (gf\*) 24.5

*Apple sauce & crackling*

**Carrot & Spiced Marmalade Wellington** (v,ve\*) 24

*Puttanesca tomato sauce*

## Sides

'Classic' Cauliflower cheese (gf\*) 6 | Green beans, shallots & capers (v,ve\*,gf) 5.5

Fries, with rosemary salt (ve,gf\*) 5.5

(v) Vegetarian | (ve) Vegan | (ve\*) Vegan available | (gf) Gluten free | (gf\*) Gluten free available.

**\*\*Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances\*\***

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill

## Desserts

### Sticky Toffee Bread & Butter Pudding 12

*Clotted cream ice cream, butterscotch sauce*

### Orchid Apple & Winter Berry Crumble (v,ve\*,gf\*) 10

*Cinnamon & ginger crumb, thick vanilla custard*

### Black Forest Gateaux Crème Brûlée (v,gf\*) 10

*Dark cherries, textures of chocolate*

### Ice Cream & Sorbet (v,ve\*,gf\*) 9

*Please ask for our daily selection*

### Three Regional Cheeses (v\*,gf\*) 14

*Fruit bread, biscuit, dates & Cotswolds honey*

Choose from: **Warwickshire's Rollright Soft Cheese • Crump's Double Gloucester • Sparkenhoe Shropshire Blue • Brightwell Ash Goat**

## Coffee & Fudge (v\*,gf\*) 6

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## Thursday Steak Night

### Steak meal from just £19\*

Indulge in a mouth-watering selection of perfectly cooked steaks,  
Served with a garlic mushrooms, cherry tomatoes and a choice of potato

**T&Cs:** Offer available from 16<sup>th</sup> January 2025 every Thursday until 31st March 2025,

**Excluding: 13<sup>th</sup> February and 13th March 2025.**

No other discounts are available to be used when dining on this food Offer.

We have the right to remove this offer at any time, if this happens, we will contact prebooked tables, offer price could increase if we are affected by changes in VAT or increases outside of our control.