



Mother's Day Sunday Lunch

2 courses £38 / 3 courses £44

Starters

Rich Onion Soup (v,ve*,gf*)

Cheese on toast

Heritage Beetroot Carpaccio (v,ve*gf)

Horseradish, bloody Mary caviar

Oyster & Porcini Mushrooms (v*,gf*)

Sauteed salami, wild mushroom cream sauce, sourdough croûte

Broadway Gin & Juniper Cured Salmon (gf*)

Pickled cucumber, salmon mousse, chive crème fraîche, pea shoots

Chicken Liver Parfait (gf*)

Caramelised red onion marmalade, apricot gel, chargrilled brioche

Wye Valley Asparagus (gf*) (supplement £2)

Poached egg, truffle hollandaise, pea shoots

Seafood Panna Cotta (supplement £3)

King prawns, Marie-rose panna cotta, avocado gel, paprika crouton

Mains

Cod Supreme (gf)

Tenderstem broccoli, sauteed new potatoes, sauce vierge

Fettuccine Alfredo with Mushrooms (v,gf*)

Italian creamy cheese sauce, parmesan oil, cep powder, truffle oil

Cornish Whole Sole (gf) (supplement £3)

Baked baby potatoes, braised fennel, seafood bisque

Dry Aged Short Rib Beef Burger (gf*)

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

Our Roasts

Served with selection of greens, Yorkshire pudding, carrots, parsnip, roast potatoes, gravy

Dry Aged Sirloin of Beef (gf*)

Horseradish

Shoulder of Pork (gf*)

Apple sauce & crackling

Root Vegetable Wellington (v,ve*)

Vegan gravy

Lamb Henry (gf*) (supplement £2)

Minted lamb jus

Sides

'Classic' Cauliflower cheese (gf*) 6 | Sprouting broccoli & wild garlic (v,gf) 5.5

Fries, with rosemary salt (ve,gf*) 5.5 | Roast potatoes (v,ve*,gf) 6

(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

Apple & Apricot Crumble (v,ve*,gf*)

Gingerbread crumb, salted caramel custard

Coffee Crème Brûlée (v,gf*)

Amaretti biscuit & cocoa nib tuile

Warm Treacle Sponge Pudding (ve,gf*)

Warm crème anglaise

Black Forest Gateau Marquise (v) (supplement £2)

Kirsch Maraschino cherries, dehydrated sponge, cherry gel, mascarpone sorbet

Ice Cream & Sorbet (v,ve*,gf*)

Please ask for our daily selection

Three Regional Cheeses (v*,gf*) (supplement £2)

Biscuit, apple & Cotswolds honey

Choose from: **Warwickshire's Rollright Soft Cheese • Crump's Double Gloucester**

Sparkenhoe Shropshire Blue • Golden Cross Cheese

Coffee & Petit Fours (v*,gf*) 6.5

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Port 50ml

Taylors 10-year Tawny 10.1 | Taylors 20-year Tawny 12.3 | Cockburn's LBV 9.2 | Ruby 7.1

Dessert Wine

	100ml	Bottle
Sauternes, Grand Jauga, France	9	33 (37.5cl)
Sauvignon Blanc, Errázuriz Late Harvest, Chile	8.5	31 (37.5cl)
Vin Santo del Chianti Serelle, Ruffino, Toscana	14	50 (37.5 cl)
Riesling Ice Wine, Stratus, Germany	15.4	62 (37.5 cl)

Use our QR-code
below to see our full menu offering

