**Starters**

**Sample Sunday Lunch**

**Red Pepper & Coriander Hummus***, chili & honey oil, grilled pita bread* *(v,ve\*)* 6

 **Cotswold Bakery’s Sourdough Roll** *(v,gf\*)* 6

***Choose:*** *Olive oil & balsamic OR Salt local butter*

 **Curried Cauliflower Soup** *(v,gf\*,ve\*)*  11

*Cauliflower florets, chive oil, toasted Cotswold sourdough*

**Chicken Liver Parfait** *(gf\*)* 13.5

*Toasted brioche, red onion marmalade, crisp chicken skin*

**Smoked Cured Trout** *(gf)*  14.5

*Horseradish cream, compressed cucumber, crisp radish, trout roe, puffed rice*

**King Oyster Mushrooms** *(ve,gf)*  13

*Broad beans, pea puree, parmesan crisp, mint oil*

**Goats Cheese Panna Cotta** *(v,gf)*  13.5

*Salt baked beetroot salad, walnut crumb, beetroot gel*

**Mains**

**Whole Cornish Sole** *(gf)* 29

*Hasselback potatoes, pak choi, caper, lemon, parsley dressing*

**Fish & Chips** *(gf\*)* 24

*Hooky ale battered haddock, mushy peas, curry sauce, tartare sauce & lemon*

**Rigatoni Pasta** *(v)* 21

*Roasted tomato, shallots, basil, parmesan, rocket*

 **Nourish Bowl** *(ve,gf)* 22

*Avocado, summer squash, sweet potato, cucumber ribbons, quinoa, Asian slaw,*

*red pepper humus, mixed leaf salad, mixed seeds*

**‘Classic’ Beef** *(gf\*)* 19.5

*Tomato, gem lettuce, pickle, burger sauce*

*\*\*Add Monterey Jack cheese* 2 • *\*\*Add Beef Brisket* 3.5

**Our Roasts**

*Served with selection of greens, carrots, parsnip, roast potatoes, gravy*

 **Dry Aged Sirloin of Hereford Beef** *(gf\*)* 26.5

*Horseradish, Yorkshire pudding*

 **Local Pork Loin** *(gf\*)* 24

*Apple sauce & crackling*

 **Cotswold Lamb Leg** *(gf\*)* 24.5

*Minted lamb jus*

 **Root Vegetables Wellington**24

*Vegan gravy*

 **Sides**

 ‘Classic’ Cauliflower cheese *(gf\*)* 6

Tenderstem broccoli & chive oil *(ve,gf)* 5.5 **|** Heritage baby carrots *(ve,gf)* 5.5

Fries, with rosemary salt *(ve,gf\*)* 5 | Roast potatoes *(v,ve\*,gf)* 6 | Yorkshire pudding *(v)* 3

(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**

 **Peach Melba Crème Brûlée** *(v,gf\*)* 12

*Almond shortbread*

**Raspberry & Pistachio Mille-Feuille** 13

*Crisp pastry, raspberries, pistachio vanilla custard, raspberry gel*

**Orchard Apple & Blueberry Crumble** *(v)* 12.5

*Brown butter crumb, vanilla bean ice cream OR warm crème anglaise*

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

*Please ask for our daily selection*

**Three Regional Cheeses** *(v\*,gf\*)* 14.5

*Biscuits, celery, apple & fig chutney*

*Choose from:* ***Ragstone Goats******• Lincolnshire Poacher***

***Yarlington (rich & soft) • Beauvale Blue***

**Coffee & Petit Fours** *(v\*,gf\*) 7*

 **After Dinner Espresso Martini’s**

**Cinnamon Espresso**, *JD Fire, Kahlua, espresso, cinnamon syrup*  12

**Honey Pot Martini**, *JD Honey, Kahlua, espresso, honey* 12

**Chocolate Dream**, *Coffee Tequila, Baileys Chocolate, espresso, chocolate syrup* 12

**Black Forest Martini**, *Black Cherry Rum, Baileys Chocolate, espresso, cherry syrup* 12

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