

sample Sunday Lunch

Starters

Sun-Dried Tomato & Basil Hummus, black olive tapenade, grilled pitta bread (v,ve*) 6

Cotswold Bakery's Sourdough Roll (v,ve*) 6

Choose: Olive oil & balsamic OR Salt local butter

Roast Butternut Squash & Sage Soup (v,gf*,ve*) 11

Sage crisp & oil, toasted Cotswold sourdough

Confit Chicken Terrine (gf*) 13.5

Wild mushroom, leek & Prosciutto ham, apple puree, toasted brioche

Shetland Mussels (gf*) 15.5

Bacon lardon, cider & thyme cream sauce, toasted Cotswold sourdough, rocket

King Oyster Mushrooms (ve,gf) 13

Broad beans, pea puree, parmesan crisp, mint oil

Creamy Root Vegetable Risotto (v,ve*,gf) 12

Basil pesto, parmesan, rocket

Mains

Devonshire Hake (gf) 30

White bean, chorizo & herb broth, tempura king prawn

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) 23

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*) 24.5

Apple sauce & crackling

Roasted leg of Lamb (gf*) 26

Minted Gravy

Carrot Wellington (v,ve*) 23.5

Vegan gravy

Sides

'Classic' Cauliflower cheese (gf*) 6

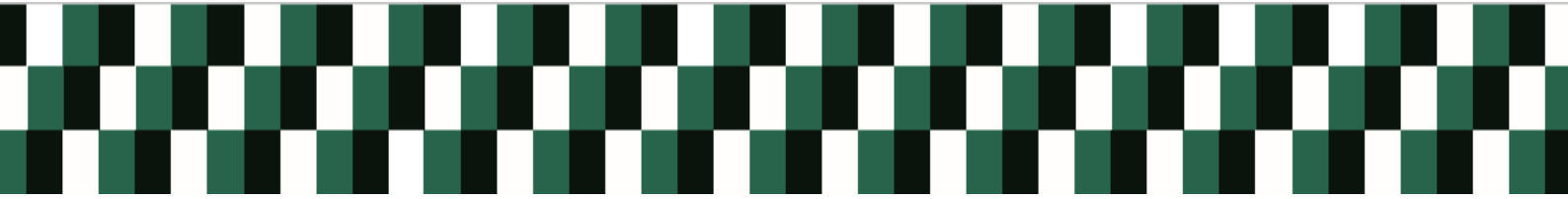
Roasted root vegetables (ve,gf) 5.5 | **Carrots + Parsnips** (gf) 5.5

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

Toffee Apple Crumble (v, gf*) 13

Baked cinnamon crumb, vanilla bean ice cream OR warm crème anglaise

Raspberry & White Chocolate Crème Brûlée (v, gf*) 12

Pistachio shortbread

Sticky Ginger Spiced Pudding (v) 13

Clotted cream ice cream, caramel sauce

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

Please ask for our daily selection

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

Biscuits, celery, apple & fig chutney

Choose from: **Stinking Bishop (strong & creamy)** • **Lincolnshire Poacher**

Rosary Goats Ash • **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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