



Sample December Sunday Lunch

Starters

Mark's Cotswold Sourdough Roll (v,gf*,ve*) 6.5

Choose: Olive oil & balsamic OR Salted local butter

Mushroom & Tarragon Velouté (ve,gf*) 11.5

Crisp wild mushroom, tarragon oil, Mark's toasted sourdough

Beetroot Cured Salmon (gf*) 15.5

Sweet & sour beetroot, chive hollandaise, parmesan crisps

Chicken Liver Parfait (gf*) 13.5

Brioche, red onion jam, crisp chicken skin

Arancini (ve) 12.5

Creamy parmesan arancini, pea puree, pickled local radish

Caramelised Figs & Walnuts (ve,gf*) 13

Marinated vegan feta, apple gel, rocket, balsamic & star anise dressing

Mains

Scottish Salmon (gf) 28

Hasselback potatoes, bacon lardons, peas & broad beans, salmon roe, chive emulsion

Fish & Chips (gf*) 25.5

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

Crispy Crumbed Vegetables Burger (ve,gf*) 21

Tomato, gem lettuce, pickle, vegan feta, red pepper hummus, fries

'Classic' Beef Burger (gf*) 19.5

Tomato, gem lettuce, pickle, burger sauce

***Add Monterey Jack cheese 2 • **Add Pulled Pork 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

Roast Cotswold Turkey (gf*) 30

Sprouts, pigs in blanket, sage & onion stuffing, turkey jus

Cotswold Lamb Leg (gf*) 25

Minted lamb jus

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

Vegan gravy

Sides

'Classic' Cauliflower cheese (gf*) 6 | Roasted root vegetables (ve,gf) 5.5 | Pigs in blankets 7

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

Christmas Pudding (v,gf) 13

Brandy crème anglaise, redcurrants

White Chocolate & Blackberry Brûlée (v,gf) 12.5

Chocolate shards, pickled blackberries

Sticky Toffee Pudding (v) 13

Glazed bananas, rich caramel sauce, clotted cream ice cream

Baked Vanilla Cheesecake (v,gf) 13

Ginger biscuit, marmalade, almond cream

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

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



Festive Cocktails

Grinch Nog, *Fallen Angel Rum, Eggnog, Cinnamon* 13

Santa's Old Fashion, *Brandy, Cardamon, Maple, Orange* 12

Xmas Pud Martini, *Rum, Advocaat, Christmas Syrup, Half & Half* 12

Festive Martini, *Cinnamen Jack Daniels, Kahlua, Winter Spiced Syrup, espresso* 12

Affogato

Shot of liqueur, double espresso & ice cream...

Baileys, *vanilla ice cream (gf)* 12.5

Disaronno, *clotted cream ice cream (gf)* 12.5

Cointreau, *Chocolate Ice Cream (gf)* 12.5

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