

Sample Sunday Lunch

Starters

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

Choose: Olive oil & balsamic OR Salt local butter

Roast Butternut Squash & Sage Soup (v,gf*,ve*) 11.5

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

Scottish Salmon (gf) 28

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

Fish & Chips (gf*) 25.5

Hooky ale battered haddock, mushy peas, tartare sauce, lemon & chunky chips

Rigatoni Pasta (v) 21

Roasted tomato, shallots, basil, parmesan, rocket

Sweet Potato & Spinach 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, fries

****Add 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*) 27

Horseradish, Yorkshire pudding

Local Pork Loin (gf*) 24.5

Apple sauce & crackling

Roasted leg of Lamb (gf*) 26

Minted Gravy

Carrot Spiced Marmalade Wellington (v,ve*) 24

Vegan gravy

Sides

'Classic' Cauliflower cheese (gf*) 6

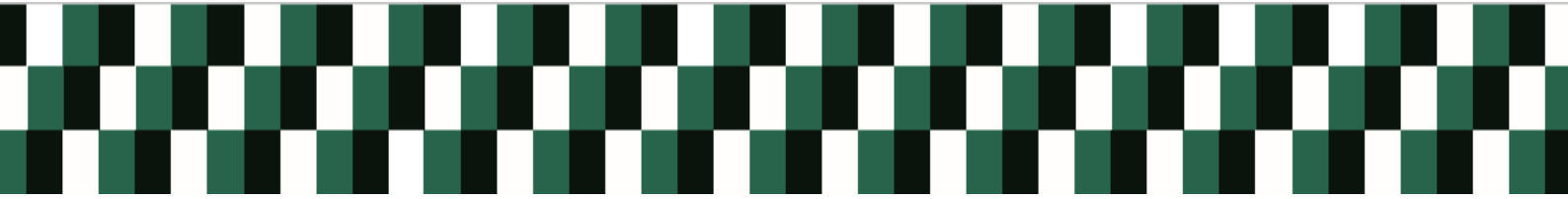
Roasted root vegetables (ve,gf) 5.5 | **Carrots + Parsnips** (gf) 5.5

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

Apple & Blackberry Crumble (v,gf*) 12.5

Cinnamon & ginger crumb, served with a choice of:

Vanilla bean ice cream **OR** Warm crème anglaise

Black Forest Crème Brûlée (v, gf) 12.5

Dark cherries, textures of chocolate

Warm Treacle Tart (v) 13

Shortbread crumb, clotted cream

Raspberry & Almond Frangipane (ve,gf*) 13

Raspberry Gel, raspberry sorbet

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

Please ask for our daily selection

Three Regional Cheeses (v*,gf*) 15.5

Biscuits, celery, apple & fig chutney

Choose from: **French Brie** • **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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