

Mother's Day Sunday Lunch

2 courses £40 / 3 courses £52

Starters

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

Cheese on toast

Heritage Beetroot Carpaccio (v,ve*gf)

Goats cheese mousse, candied hazelnuts, watercress salad

Moules Mariniere (gf*)

Classic steamed mussels, white wine cream sauce, toasted sourdough

Broadway Gin Gravlax (gf*)

Horseradish crème fraiche, citrus caviar, beetroot crisp

Confit Duck Terrine (gf*)

Spiced plums, red onion jam

Wye Valley Asparagus (gf*) (supplement £4)

Poached egg, truffle hollandaise, pea shoots

Mains

Scottish Salmon (gf)

Saffron infused potatoes, chargrilled tenderstem broccoli, lobster bisque

Wild Mushroom Fettuccine Alfredo (v)

Italian creamy cheese sauce, parmesan, rocket, truffle oil

Moules Mariniere (gf*) (supplement £5)

Classic steamed mussels, white wine cream sauce, toasted sourdough, fries

Dry Aged Short Rib Beef Burger & Fries (gf*)

Monterey Jack cheese, beef brisket, tomato, gem lettuce, pickle, burger sauce

Our Roasts

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

Dry Aged Sirloin of Beef (gf*)

Horseradish, Yorkshire pudding

Local Pork Loin (gf*)

Apple sauce & crackling

Cotswolds Leg of Lamb (gf*)

Minted lamb jus

Root Vegetable Wellington (v,ve*)

Vegan gravy

Sides

'Classic' Cauliflower cheese (gf*) 6.5 | Sprouting broccoli & wild garlic oil (ve*,gf) 6

Roast carrots & parsnips (v,gf) 6 | Fries, with rosemary salt (ve,gf*) 6 | 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 & Cherry Crumble (v,ve*,gf*)

*Almond crumb, served with a choice of:
Vanilla bean ice cream OR Warm crème anglaise*

Amaretto Panna Cotta (v,gf*)

Poached pears, sugar crisp

Warm Treacle Sponge Pudding

Warm crème anglaise

Choux Buns (v)

Vanilla crème pâtisserie, chocolate sauce, chocolate shards

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

Please ask for our daily selection

Three Regional Cheeses (v*,gf*) (supplement £3)

Biscuits, celery, apple & fig chutney

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

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Steak Night

Steak meal from just £19*

(T&C's apply*)

Offer available every Tuesday & Thursday until 26th March 2026,
Excluding: 12th March 2025. **Ask for more details...**

