

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

Oyster & Porcini Mushrooms (v*,gf*)

Sautéed salami, wild mushroom cream sauce, sourdough croute

Broadway Gin Gravlax (gf*)

Horseradish crème fraîche, 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,gf*)

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 (ve*,gf) 6

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

(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...**

