

# Sample Sunday Lunch

## Starters

### Seasonal Soup of the Day (v,ve\*,gf\*) 12

*Toasted Cotswold sourdough & Local butter*

### Heritage Beetroot Carpaccio (v,ve\*gf) 13

*Goats cheese mousse, candied hazelnuts, watercress salad*

### Moules Mariniere (gf\*) 17

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

### Confit Duck Terrine (gf\*) 14.5

*Spiced plums, red onion jam*

### Wye Valley Asparagus (gf\*) 16

*Poached egg, truffle hollandaise, pea shoots*

## Mains

### Broadway Caesar (v\*,ve\*gf\*) 13 / 19.5

*Lettuce, garlic croutons, anchovies, parmesan & Caesar dressing*

\*\*Add Beetroot falafel (ve) 4.5 • \*\*Add lightly-spiced Chicken 6

### Scottish Salmon (gf\*) 28

*Saffron infused potatoes, chargrilled tenderstem broccoli, lobster bisque*

### Fish & Chips (gf\*) 25.5

*Hooky ale battered haddock, mushy peas, curry sauce, chunky tartare sauce*

### Wild Mushroom Fettuccine Alfredo (v) 23.5

*Italian creamy cheese sauce, parmesan, rocket, truffle oil*

### 'Classic' Beef Burger (gf\*) 21

*Tomato, gem lettuce, pickle, burger sauce*

\*\*Add Monterey Jack cheese 2 • \*\*Add Beef Brisket 4.5

## Our Roasts

*Served with selection of greens, carrots, parsnip, roast potatoes, gravy (gf\*)*

### Dry Aged Sirloin of Beef (gf\*) 26.5

*Horseradish, Yorkshire pudding*

### Local Pork Loin (gf\*) 24.5

*Apple sauce & crackling*

### Slow cooked Lamb Henry (gf\*) 26

*Minted lamb jus*

### Carrot Spiced Marmalade Wellington (v,ve\*) 24

*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\*) 13.5

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

### **Coffee Crème Brûlée** (v,gf\*) 12.5

*Almond biscuit*

### **Sticky Toffee Pudding** (v) 12.5

*Rich toffee sauce, clotted cream ice cream*

### **Chocolate Orange Mousse** (gf) 13

*Candied orange, blood orange 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*

*Lincolnshire Poacher • Beavale Blue • Ragstone Goat*

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

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### **Our Allergen Information**

Whilst we take extensive steps to ensure that the list of allergen ingredients in our menus is accurate, and we cook around most allergens. We cannot say that any dish on our menus is “free from” any allergens, but only that it does not contain that allergen as an ingredient. Dishes may be handled and prepared in an environment which contains allergens so there is a risk of cross contamination in our kitchen.

Our allergen information relates only to dishes which contain 14 allergens which we are required to declare as ingredients and is as provided to us by our suppliers. As such our dishes may contain additional ingredients which you could be allergic and/or intolerant to and which we have not highlighted. Our descriptions do not include all ingredients or allergens. If you have an allergy or intolerance to an allergen, please notify a member of our team before ordering off our menus.

To see our full allergen information, please speak to a member of our team

### **TO OUR MENUS**

