

Sample Sunday Lunch

Starters

Cotswold Sourdough Roll (v,gf*) 7

Choose: Olive oil & balsamic OR Local butter

Roasted Red Pepper, Tomato & Basil Soup (v,ve*,gf*) 12

Toasted Cotswold sourdough

Belly Pork Bites (gf*) 14

Sticky ginger & Soy sauce, toasted sesame seeds, fresh chilli & spring onion

Burrata Mozzarella (v,gf) 15

Heritage tomatoes, roasted peaches, chicory, pesto

Evesham Asparagus (v,gf*) 16.5

Crispy pancetta, poached egg, chive hollandaise, rocket

Crayfish & Mango (gf*) 13.5

Avocado, gem lettuce, paprika aioli, toasted sourdough

Mains

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

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

****Add Beetroot falafel** (ve) 4.5 • ****Add lightly-spiced Chicken** (gf*) 6 • ****Add Hot smoked salmon** (gf*) 7.5

Cornish Hake (gf) 28.5

Thyme Jersey Royal potatoes, local asparagus, sweetcorn, saffron & mussel chowder, wild garlic oil

Ratatouille Stuffed Aubergine (ve,gf) 24

Parmesan herb crust, wild garlic oil, rocket & sun-blushed tomato salad

Fish & Chips (gf*) 26.5

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

'Classic' Beef Burger (gf*) 21

Tomato, gem lettuce, pickle, burger sauce, fries

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

Our Roasts (gf*)

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

Dry Aged Sirloin of Hereford Beef (gf*) 27.5

Horseradish, Yorkshire pudding

Local Pork Loin (gf*) 25.5

Apple sauce & crackling

Slow Cooked Lamb Henry (gf*) 26.5

Minted Gravy

Miso Celeriac Fondant (v,ve*,gf*) 24

Vegan gravy

Sides

'Classic' Cauliflower cheese (gf*) 6 | **Roast potatoes** (v,gf*) 6 | **Yorkshire pudding** (v) 3

Rocket, sun-dried tomatoes & vegan feta (ve,gf) 5.5 | **Roasted Evesham asparagus & bacon** (v, ve*,gf) 11

Thyme Jersey Royal Potatoes (v,ve*gf*) 6.5 | **Rosemary salted fries** (ve,gf*) 5.5 | **Traditional chunk chips** (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

Eton Mess (v,gf) 12.5

Vanilla Chantilly cream, meringue nest, berry compote

Vanilla Panna Cotta (gf) 13

Strawberry jelly, marinated strawberries, amaretto biscuit, lemon balm

Warm Cherry Bakewell Tart (v) 13

Clotted cream

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 below:

Lincolnshire Poacher • Beavale Blue • Ragstone Goat • Tunworth Camembert style

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

