



SUNDAY LUNCH MENU

Three courses for £42.00 per person and two courses for £34.00.
The same course options are available for children under the age
of 13 and will be charged at half price.

STARTERS

MINISTRONE (CE,GL)
Sourdough bread

SEVERN WYE SMOKED SALMON (DA,FI,GL)
Rye bread, horseradish cream cheese

CRISPY DUCK SALAD (MU,SD)
Soda bread, horseradish cream cheese

SQUID (CR,EG,MU,SD)
Garlic mayo, lemon

CAESER SALAD (DA,EG,FI,GL,LU,MU,SD)
Baby gem, anchovies, parmesan, croutons, dressing

ROAST

All meat roasts are served with roast potatoes, seasonal
vegetables, Yorkshire pudding and roast gravy
(DA,EG,GL,LU,MU,SD)

ROAST SIRLION OF BRITISH BEEF

ROAST LEG OF TEXEL LAMB

PORK BELLY

POUSSIN

ALLERGEN LEGEND

(CE) Celery, (CR) Crustacean, (DA) Dairy, (EG) Eggs, (FI) Fish, (GL) Gluten, (LU) Lupin,
(MO) Mollusc, (MU) Mustard, (NU) Nuts, (PE) Peanuts, (SD) Sulphur Dioxide, (SO)
Soya, (SS) Sesame Seeds (V) Vegetarian, (VE) Vegan



MAINS

SEA BREAM (DA,FI,SD)
Mash, french beans, tartar sauce

CHICKPEAS STEW VE
(CE,SD) *Steamed saffron rice*

DESSERTS

CRÈME BRULEE (DA,EG,GL)
Shortbread

ETON MESS (DA,EG)

STICKY TOFFE PUDDING (DA,EG,GL,SO)
Salted caramel sauce

BAKED CHEESECAKE (DA,EG,GL,SO)
Berry compote

VEGAN BROWNIE VE (SD,SO)
Raspberry sorbet

