
SUNDAY LUNCH

Two courses **32** | Three courses **38**

STARTERS

Twice baked cheddar souffle
(V/D/E/G/SD)

Beetroot, Oxford blue, walnuts
(D/SD/Se/N)

Coal roasted artichoke,
hazelnuts, ajo blanco
(V/SD/Mu/D/N)

Loch Duart salmon, Woodchester Valley
velouté, pickled cucumber
(F/D/SD)

MAINS

Roasted cauliflower, toasted yeast,
shimeji mushroom, hazelnut crumble (ve)
(V/SD/N/D/G)

Atlantic cod, pomme anna,
tenderstem broccoli, curry sauce
(F/D/S/C/Cr)

Roast Tamworth pork loin,
all the trimmings
(D/G/SD/C)

Roast Stokes Marsh Farm sirloin of beef,
all the trimmings
(D/G/SD/C)

DESSERTS

Classic affogato
(D/E/M)

Mango sorbet, lightly spiced pineapple,
coconut & yoghurt, cashews
(D/N/V)

Bread & butter pudding, Amaretto custard
(N/V/D/G/E)

Selection of British artisan cheeses, quince
(V/D/G/C)

A discretionary 12.5% service charge will be added to the total of your bill

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk,
(N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F)
Contains fish, (S) Contains soya, (Cr) Contains crustaceans,
(M) Contains molluscs, (Mu) Contains mustard, (Se) Contains
sesame seeds, (SD) Contains sulphur dioxide,
(L) Contains lupin