
SUNDAY LUNCH

Two courses **38** | Three courses **45**
served with homemade rosemary focaccia

STARTERS

Loch Duart salmon crudo, white peach, chilli, coastal herbs
(F/Se/SD)

Truffle pudding, smoked onion, Tunworth
(V/G/D/E/SD)

Twice baked, cheddar soufflé
(V/C/D/E/SD/Mu)

MAINS

Roasted cauliflower, romesco,
gnocchi Parisienne (ve)
(V/SD/D/G)

Atlantic cod, pomme anna,
tenderstem broccoli, Woodchester Valley velouté
(F/D/SD/C/Cr)

Roast Tamworth pork loin,
roast potatoes, honey roast carrots & parsnips,
Yorkshire pudding, cauliflower cheese, seasonal greens
(D/G/SD/C)

Roast Stokes Marsh Farm sirloin of beef,
roast potatoes, honey roast carrots & parsnips,
Yorkshire pudding, cauliflower cheese, seasonal greens
(D/G/SD/C)

DESSERTS

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

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

Basque cheesecake, raspberries
(E/D/V)

Classic Affogato
(D/E/V)

Selection of British artisan cheese
(V/D/SD)

*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