

Sunday Lunch Menu

£25 for 2 Courses • £30 for 3 Courses

All roasts come with seasonal vegetables and cauliflower cheese as standard.

Starters

Carrot and coriander soup, soy buttermilk (gf/ve on request)

Goat's cheese mousse, balsamic beetroot, walnuts, truffled honey (gf)

Potted pork and green peppercorn pâté, pumpkin chutney, pickles

Citrus cured salmon, oyster po-boy

Mains

Dry aged rump of beef, roasted onion purée, braised featherblade, Yorkshire pudding, duck fat roasties, red wine gravy (gf on request)

Porchetta, pink peppercorn and fennel, crispy artichokes, duck fat roasties, cider gravy (gf on request)

Pavé of skate, potato and artichoke terrine, sauce poivron (gf)

Sweet potato, pecan and date roast, roast celeriac, veg crisps, muscovado jus (ve)

All served with a selection of seasonal vegetables and truffled cauliflower cheese

Dessert

Lavender crème caramel, peanut sponge, poached pineapple (v)

Mandarin baked Alaska, cranachan, whiskey gel, raspberries

Chocolate cherry brownie, coconut sorbet, griottine cherries (ve/gf)

Simon Weaver Cotswold Blue, apple tatin

Allergen information is available ~ A 12% service charge will be added to your bill