

Sample Sunday Lunch Menu

Starters

Cauliflower, Smoked Applewood Soup, Hot Crusty Roll, Butter (v, gfo)
Hummus, Nuts, Flatbread (v)
Salt & Pepper Calamari, Aioli, Lemon Wedge (gf)
Garlic Mushrooms, Chargrilled Herb Bread (v, gfo)
Asparagus, Poached Egg, Hollandaise (v, gf)
Potted Chicken Liver Parfait, Apple & Ale Chutney, Toasts (gfo)

Roasts

Served between 12pm & 6pm, or until we sell out

All served with Roast Potatoes, Yorkshire Pudding and Spring Vegetables

Corner Cut Topside of Beef, Thickened Pan Juices £12 (gfo)
Loin of Pork, Thickened Pan Juices £12 (gfo)
Pan Roast Chicken Breast, Stuffing, Thickened Pan Juices £12 (gfo)
Confit Duck Leg, Thickened Pan Juices £12 (gfo)
Butternut Squash, Beetroot, Mushroom Wellington, Vegetable Gravy £12 (v)

Specials Today

Beer Battered Cod, Seared Lemon, Tartare Sauce, Peas, Thick Chips £12 (gf)
Gloucester Old Spot Sausages, Mash, Onion Gravy, Crispy Shallots £12
Char grilled Gammon, Hens Eggs, Chunky Chips, Piccalilli £12
Grilled Halloumi, Chargrilled Vegetables, Mixed Leaves & Herbs £12 (v gf)
Wild Mushroom, Herb Crème Fraiche Linguine £12 (v)

Desserts

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce (v, gf)
Open French Apple Tart, Cinnamon Ice Cream (v)
Rhubarb & Ginger Cheesecake, Blackberry Ice Cream (v)
Lemon Tart, White Chocolate Ice Cream (v)
Flourless Chocolate Torte, Mint Chocolate Ice Cream (gf)
Ice Creams- from the daily selection

One Course £12.00

Two Courses £16.00

Three Courses £20.00

(Per person dining)

If you have any food allergens please speak to your server