
Starters

- Tomato Soup**, Hot Crusty Roll, Butter (v)
Humus, Nuts, Flatbread (v)
Goat's Cheese, Beets & Hazelnut Salad, Herbs (v,gf)
Pressed Pork & Black Pudding Pâte, Plum Chutney, Toasts
Garlic Mushrooms, Chargrilled Herb Bread (v)
Devilled Whitebait, Lemon Mayonnaise (gf)
Crispy Salt & Pepper Calamari, Garlic Mayonnaise (gf)

Roasts

Served between 12pm & 6pm, or until we sell out
All served with Roast Potatoes, Yorkshire Pudding and Vegetables

- Corner Cut Topside of Beef**, Thickened Pan Juices £12
Loin of Pork, Thickened Pan Juices £12
Pan Roast Chicken Breast, Apricot & Pear Stuffing, Thickened Pan Juices £12
Beetroot, Mushroom & Squash Wellington, Mushroom Gravy £12

Specials Today

- Salmon Fillet**, Herb Mash, Spinach, Lemon Butter £12
TT Landlord Battered Fish & Chips, Seared Lemon, Tartare Sauce, Peas, £12 (gf)
Gloucester Old Spot Sausages, Mash, Onion Gravy, Crispy Shallots £12
Pea, Herb & Goats Cheese Risotto, Pecorino Romano £12 (v)
Seafood Linguine, Pecorino Romano £14
Gammon, Eggs & Chips, Our Own Piccalilli £12

Desserts

- Salt Caramel Tart**, Salt Caramel Ice Cream (v)
Apple, Plum & Blackberry Crumble, Custard (v)
Lime & White Chocolate Cheesecake, White Chocolate & Honeycomb Ice Cream (v)
Flourless Chocolate Torte, Fruit Purée, Vanilla Ice Cream (v, gf)
Lemon Tart, Raspberry Sorbet (v)
Farmhouse Ice Creams
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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