

Sunday Lunch

2 courses £27.95 3 courses £32.25

Sample Menu

Starters

Mussels

Chilli, ginger, spring onion,
coriander, soy & coconut

Trio of Salmon

Gravadlax, ballotine, smoked

Tomato & Burrata Salad

Basil, mustard dressing

Chicken Liver Parfait

Onion jam, brioche

Mains

Roast Sirloin of Aged

Beef

Yorkshire pudding,
red wine gravy

Roast Chicken Breast

Pig in blanket, stuffing

Hereford Hop Souffle

Romesco sauce, asparagus

Sea Bream

Jersey royals, monk's beard,
lemon beurre blanc

All our roasts are served with roast potatoes, cauliflower cheese & seasonal vegetables

Desserts

Banoffee Tart

Banana ice cream

Strawberry & Rhubarb Sundae

Rhubarb ripple ice cream,
white chocolate mousse

Homemade Ice Cream

(Selection of 3)

Ice Cream- Strawberry, mint, vanilla

Sorbet- Rhubarb, chocolate,
blood orange

Cheese Board

Two Cheeses, homemade oat biscuits, chutney, grapes, celery

Wigmore - semi soft ewe's milk cheese (v, up), Cotswold Blue-veined Brie – soft, creamy, Roquefort veins (v), Wookey Hole – cave aged cheddar, Martell's Double Gloucester - cheddar, Oakwood Smoked Cheddar – hard cow's cheddar (v), Baron Bigod - Brie-de-Meaux style, farmhouse Brie (up), Oxford blue – mild, creamy (v)
(v – vegetarian, up – unpasteurised)

Parties of 6 or more are subject to a 12.5% service charge

