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Sunday Lunch

Sample menu

1 course £28.00 2 courses £35.00 3 courses £40.00

Starters

Cheddar Soufflé

Quicke's oak smoked cheddar,
red onion jam

Cauliflower & Viking Salt Soup

Onion bhaji

Salmon Ballotine

Horseradish yoghurt, caviar

Chicken Liver Parfait

Bacon jam, brioche

Mains

Roast Sirloin of Aged Beef

Yorkshire pudding,
red wine gravy

Slow Roast Belly Pork

Yorkshire pudding, red wine gravy,
apple sauce

Nut Roast

Yorkshire pudding,
beetroot velouté

Pollock

Potato & celariac rösti,
carrot & langoustine sauce

**Our roasts are served with roast potatoes, cauliflower cheese
& seasonal vegetables**

Desserts

Pear & Carrot Cake

Honeycomb, fig ice cream

Blackberry Soufflé

Blackberry ice cream

Chocolate Brownie

Milk ice cream

Cheese Board

Two Cheeses, lavroche, chutney, grapes, celery

Cotswold Blue-veined Brie – soft, creamy, Roquefort veins (v), Wookey Hole – cave aged cheddar, (v), Martell's Double Gloucester - cheddar,
Quicke's smoked cheddar (v), Oxford blue – mild, creamy (v), Barkham blue - creamy (v), Cornish Yarg- semi hard cow's cheese (v)
3 cheeses - +£2.20 5 cheeses - +£7.50, 7 cheeses - +£11

Please ask a member of staff for the allergen information

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