

SUNDAY
Served from 12 noon



Main £12.50, 2 courses £16.50, 3 courses £20.00

STARTERS

Chorizo scotch egg with sriracha mayonnaise

Shell on Crevettes, king prawns sautéed in garlic with saffron aioli
& focaccia (*gfo*)

Seasonal soup (*v*) (*gf*)

MAINS

Roast Cotswold beef, sage yorkshire pudding and horseradish
cream

Free range chicken supreme, apricot thyme stuffing and bread
sauce

Guest roast, please ask a member of staff for details

*All of our roasts are served with duck fat roast potatoes, seasonal greens and
vegetables, and cauliflower leek cheese.*

Seafood linguine served in a creamily lobster bisque

Coconut risotto with cucumber, edamame beans & cashew nuts
(*gf*) (*v*)

DESSERTS

Selection of Great British Judes ice cream and sorbets (*gf*)

Warm chocolate brownie, with butterscotch sauce, caramel &
peacon ice-cream

Selection of cheeses served with fig chutney & crackers (*gfo*)

Please notify a member of staff if you have an allergy, or ask for further
allergen information. Our fish is responsibly caught from sustainable sources.