

SUNDAY
Served from 12 noon



Mains £14.50, 2 courses £18.50, 3 courses £21.00

STARTERS

Roasted red pepper, sweet potato & coconut milk soup
(gfo) (v)

Chicken liver parfait with toast & fig chutney
(gfo)

Salt & pepper Squid with sriracha mayonnaise
(gf)

MAINS

Roast Cotswold Beef with house horseradish cream

Free Range Chicken Supreme, apricot thyme stuffing & bread
sauce

Guest Roast

*All of our roasts are served with duck fat roast potatoes, seasonal greens &
vegetables, & cauliflower leek cheese & a Yorkshire pudding*

Roast Cod, chorizo, peppers, sweet potatoes & paprika aioli *(gf)*

Wild Mushroom Risotto with toasted pine nuts & parmesan *(gf) (v)*

DESSERTS

Blackberry & Apple crumble with hot custard for two
Allow 10 minutes to cook

Warm Chocolate Brownie, with butterscotch sauce, caramel &
pecan 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.