

SUNDAY LUNCH MENU



Served from 12 noon

1 course: 15
2 courses: 19
3 courses: 23

STARTERS

Soup of the day

Served with house bread (gfo) (v)

Chicken liver parfait

Served with toasted sourdough, fig chutney & pickles (gfo)

Roasted mixed pepper crostini

Garlic & basil oil (gfo) (vgo)

Smoked mackerel pate

Served with toasted sourdough, lemon & crème fraiche (gfo)

MAINS

Roast Cotswold beef

Served with duck fat roast potatoes, seasonal greens & vegetables, creamed leeks & Yorkshire pudding

Free range chicken supreme

Served with duck fat roast potatoes, seasonal greens & vegetables, creamed leeks, apricot thyme stuffing, bread sauce & Yorkshire pudding

Guest roast

Please ask your server for details

Fish of the day

Please ask your server for details (gf)

Grilled goat's cheese, roasted butternut squash & red pepper risotto

(gf) (v) (vgo)

DESSERTS

Apple & blackberry crumble with custard

Please allow 10 minutes (vgo)

The Clarence chocolate brownie

Butterscotch sauce & vanilla ice cream

Artisan cheese

Served with crackers & fig chutney (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

gf – gluten free / gfo – gluten free option available / v – vegetarian / vg – vegan / vgo – vegan option available