

Sunday Menu

WHILE YOU WAIT

Gordal olives and roasted almonds	£5	Salt and pepper chicken lollipops	£6
Arancini with Parmesan custard and white Italian truffle	£6	Sourdough and salted butter	£5

STARTERS

Honey Cured Salmon	Pistachio, black olive and sesame crust, pea bavarois, with lemon, feta and mint salsa	£12
Scallops	Garlic puree, sage and pancetta	£16
Risotto	Wild mushrooms, chives and Woodchester Cotswold Classic	£10
Cecina	Air-dried smoked beef, Manchego and EV oil	£10
Caesar Salad	Baby gem, sourdough croutons, pickled anchovies and Caesar dressing	£9

SALADS

3 for £7 or 7 for £15

Salt Baked beetroot, feta and ruby chard	Roasted Spiced Sweet potato, maple and pecan
New Jersey Royal, spring onion and egg mayo	Siri Lankan spiced chickpeas with baby coriander
Celeriac remoulade with grain mustard	Apple, walnut, celery slaw and blue cheese
Charred cauliflower, marinated in curry oil	

THE ROAST

All served with potatoes & seasonal vegetables

Roasted Sirloin	Roasted dry aged sirloin and Yorkshire pudding	£25
Confit Duck	Roasted confit Creedy Carver duck and Yorkshire pudding	£17

FROM THE STOVES

Fishcake	Salmon and cod rosti fishcakes, spinach and butter sauce	£17
Tortellini	Beyond meat nduja tortellini, tomato sauce and basil	£16
Sole	Plancha grilled lemon sole, lemon and parsley butter	£25
Moules Marinière	Mussels cooked in wine and cream sauce served with chips	£22

Extra Roast Potatoes £5

Extra Vegetables £5

DESSERTS		
Lemon Tart	Caramelised, summer fruits and raspberry	£9
	<i>Add raspberry and rose water sorbet</i>	£3
Strawberry Pavlova	Cheddar Valley strawberries on whipped cream and meringue	£11
Almond Crumble	Bramley apple and blackberry with Vanilla ice-cream	£9
Mocha	Chocolate and coffee mousse, mascarpone ice cream and almond Florentine	£12
British Cheeses	Selection of British cheeses, membrillo and crackers	£15

DESSERT WINES			
<i>Weingut Rabl Grüner Veltliner Eiswein 2021, Austria</i>	70ml		£14.30
<i>Michele Chiarlo 'Nivole', Moscato d'Asti 2024, Italy</i>	70ml		£6.85
<i>Château Suduiraut, Castelnau de Suduiraut, Sauternes 2022, France</i>	70ml		£12.50
<i>Quady, 'Elysium', California, Black Muscat 2023, USA</i>	70ml		9.50
<i>Hive Mind Wye Valley Traditional Mead, Wales</i>	50ml		£5.40

DIGESTIFS	
We offer a fantastic selection of digestifs and liqueurs; please request our full list. However, we particularly recommend:	
<i>The Macallan 12 year old</i>	£9.80
<i>Maxime Trijol Cognac XO</i>	£16.80
<i>Patron Anejo Tequila</i>	£10.15
<i>Cividina Grappa di Vitigni</i>	£5.45

COFFEE AND PETIT FOURS			
<i>Americano</i>	£7	<i>Cappuccino</i>	£7
<i>Latte</i>	£7	<i>Flat White</i>	£7
<i>Mocha</i>	£7	<i>Hot Chocolate</i>	£7
<i>Espresso Single</i>	£5.50	<i>Espresso Double</i>	£7
<i>Tea Selection</i>	£7		