

Sunday Menu

		W	HILE YOU WAIT			
Gordal olives and roasted almonds		£5	Salt and pepper chicken lollipops	£6		
Arancini with Parmesan custard and white Italian truffle		£6	Rosemary Focaccia with Olive oil and Balsamic vinegar	£5		
			STARTERS			
Cured Salmon	Cured Salmon Pickled Shimeji, fermented carrot with dill and mustard cream					
Scallops	Garlic puree, sage and pancetta			£16		
Risotto	Wild mushr	Wild mushrooms, chives and Woodchester Cotswold Classic				
Cecina	Air-	Air-dried smoked beef, Manchego and EV oil				
Caesar Salad	Baby gem, sourdough croutons, pickled anchovies and Caesar dressing					
SALADS						
			3 for £7 or 6 for £12			
Salt Baked be	etroot, feta and ru	by cha	rd Roasted Spiced Sweet potato, maple and	pecan		
New Jersey Roya	al, spring onion an	d egg ı	mayo Siri Lankan spiced chickpeas with baby co	riander		
Celeriac remo	oulade with grain i	mustar	d Charred cauliflower, marinated in curry	oil oil		
			THE ROAST			
All serve	ed with roasted p	otatoe	es, seasonal vegetables & Yorkshire pudding			
Sirloin	R	Roasted dry aged sirloin and watercress		£25		
Chicken	Roasted	Roasted breast of chicken, bread sauce and pancetta				
Lamb Rump	Roas	Roasted rump of Cornish lamb and Chimichurri				
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FROM THE STOVES Tortellini Beyond meat nduja tortellini, tomato sauce and basil £17						
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Sole		Plancha grilled lemon sole, lemon and parsley butter				
Moules Marinière		Mussels cooked in wine and cream sauce served with chips £				
Cod Loin			ao, saffron aioli with mussels and tomato sauce	£23		
Extra Roast Potatoes		£5	Extra Vegetables £5			

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

DESSERT WINES

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

DIGESTIFS

We offer a fantastic selection of digestifs and liqueurs; please request our full list. However, we particularly recommend:

The Macallan 12 year old	£9.80
Maxime Trijol Cognac XO	£16.80
Patron Anejo Tequila	£10.15
Cividina Grappa di Vitigni	£5.45

COFFEE AND PETIT FOURS

Americano	£7	Cappuccino	£7
Latte	£7	Flat White	£7
Mocha	£7	Hot Chocolate	£7
Espresso Single	£5.50	Espresso Double	£7
Tea Selection		£7	