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# SUNDAY MENU

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2 COURSES 22.95 | 3 COURSES 27.95

## STARTERS

*Oven baked garlic and cheese mushrooms with hand made rosemary and sea salt bread sticks*

*Pan seared fresh scallops with pea and mint puree*

*Ham hock terrine served with piccalilli and hand made rosemary and sea salt bread sticks*

*King Prawn and lobster cocktail with hand made rosemary and sea salt bread sticks*

*Cream of cauliflower soup with a slice of revel bakery bread*

## MAINS

Traditional Beer battered fresh cod and chips served with mushy peas and homemade tartar sauce

Pan seared sea bream with lemon crushed potatoes, chantenay carrots Persian courgette and crab bisque

Roast duck leg, baby potatoes with green beans, orange and a red wine jus gf

7oz Fillet steak with chunky chips, portobello mushroom and oven roast tomato

Homemade pie of the day with mash, gravy and seasonal veg (meat, veg or vegan options available )

*Or*

Choose from one of our home made Sunday roasts served with roast potatoes, seasonal vegetables and a Yorkshire pudding ( all roasts on the set menu come with complimentary cauliflower cheese)

## DESSERTS

Cotswold distillery Irish liquor crème brûlée topped with a fresh strawberry gf

Melt in the middle chocolate fondant served with white chocolate ice cream

Baked pear and almond frangipane tart with custard

Artisan Cheese Board with a selection of biscuits, chutney and butter

Blood Orange Sorbet vegan, gluten free, fat free but definitely not flavour free vi gf

Gin and red berry trifle made with fresh berries, two birds sloe gin coulis and jelly topped with home made sponge, custard and fresh cream

All our dishes are lovingly prepared fresh to order by our team of skilled chefs. Please be aware that cooking times may vary and that you may have to wait a little bit longer during busy times but we promise it will be worth it.

### SUNDAY ROASTS

All our Sunday roasts are cooked fresh by our team of skilled chefs. Our Beef and Lamb are served Pink unless you request otherwise. Our vegetables are cooked al-dente and If you would like extra gravy please just ask your server.

Roast sirloin of beef served with roast potatoes, seasonal vegetables and Yorkshire pudding £13.95

Leg of lamb slow roasted and seasoned with rosemary served with seasonal vegetables, roast potatoes and Yorkshire pudding £14.05

Pan fried British chicken breast served with seasonal vegetables , roast potatoes and Yorkshire pudding £12.95 why not add pigs in blankets for only £2.50

Vegetarian roast , Vegetarian tart with seasonal vegetables, roast potatoes and Yorkshire pudding and vegetarian gravy £11.95

Meatless roast , seasonal vegetables, roast potatoes and Yorkshire pudding and vegetarian gravy £9.95 add vegetarian sausages for £2.00

Cauliflower cheese £2.60

Pigs in blankets £2.50

Yorkshire pudding £0.60

Seasonal Veg £2.60

Mash Potato £2.60

House Side salad £2.70

Skin on fries £2.70 v.

Chunky chips £2.70v.

Coleslaw £2.50

Peppercorn Sauce £2.60

Blue Cheese sauce £2.60

Baby potatoes £2.60 vi

Fresh Village Bread &

butter £3.95 v.

Side Caesar salad £3.10

(cos lettuce, home made caesar dressing and parmesan )

“Don't be shy ask us for as much extra gravy as you like”

Children's Roast (chicken, lamb, beef or vegi sausage)£5.00

