
SUNDAY MENU

2 COURSES 22.95 | 3 COURSES 27.95

A minimum of 2 courses must be ordered at one time

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

Prawn cocktail with hand made rosemary and sea salt bread sticks

Soup of the day 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

SUNDAY MENU

Thank you for choosing to spend this Sunday with us at The Old Lion.

We have allocated enough time for you to enjoy your meal, however, we get extremely busy so please don't be offended if your server asks you to retire to the bar area after you have paid your bill. We welcome you to stay and enjoy drinks in our bar area or in one of our gardens.

When ordering from the set menu please ensure you order a minimum of 2 courses at once so you don't miss out on the complimentary cauliflower cheese.

Thank you so much for your understanding, we hope you enjoy your meal.