

Sunday Lunch menu

To begin with

Carrot and Coriander Broth with Savoury Scones

Seared Organic Salmon, Pea Shoots and Keta Caviar

Oak Smoked Chicken, Celeriac Remoulade and Walnut Dressing

Panko Breadcrumbed St Eadburgha with a Pear Compote

To follow on

Roast Sirloin of Cotswold Beef, Yorkshire Pudding, Pan Gravy

Braised Shoulder of Lamb – Parsley and Garlic Stuffing

Butter poached Haddock, Wilted Leaves and Chive Sauce

Wild mushroom Risotto, Cep Foam and Parmesan Crisp

*All dishes include their own unique vegetable and potato dishes,
however extra seasonal vegetables and potatoes are available.*

To save room for

Hibiscus Panna Cotta, Shortbread and Berry Compote

Chocolate Mousse, Ice Cream and Warm Brownie

Exotic Fruits, Brandy Snap, Sorbet and Coulis

Artisan Cheese Selection with Biscuits and Chutney

Tea or Coffee and Petite Fours

Vegetarian

Spinach and Wild Mushroom Roulade with Girrolle Cream

Linguine of Spring Vegetables, Pea Shoots and Cotswold Cheese

Chargrilled Halloumi on a Fig and Ginger Tart

Goats Cheese Mousse, Beetroot and Raspberry Puree, Sakura Cress

Seasonal

We are excited to offer you our new seasonal menu in partnership with our daily dinner menu.

These seasonal offerings are priced as a supplement to the daily menu.

Please feel free to mix and match but most of all enjoy.

To begin with (supp £3.50)

Simply Smoked Wye Valley Salmon, Traditional Garnish

Tempura of Lobster with its own Bisque

Marinated and Confit Duck Terrine, Plum Chutney

To follow on (supp £5.00)

Butter poached Brill - buttered Gems and Shellfish Sauce

Braised Ox Cheek – Beef Fillet, Root Vegetable Rosti and Braising Jus

Rack of Venison with Garlic Chive Spaetzle and Port Wine Sauce

To save room for (supp £3.50)

Chocolate Pithivier with Prune and Armagnac Ice Cream

Red Wine poached Pear and Pistachio Financier