



Sample Sunday Lunch Menu

To Start

Garden Pea Soup with Croutons

Duck Liver Parfait with Fruit Chutney

Fan of Melon with Fruits & Sorbet

Baked Goats Cheese with Balsamic Dressing

To Follow

Roast Sirloin of Beef with Yorkshire Pudding & Pan Gravy

Roast Leg of Lamb with a Minted Jus

Baked Chicken Supreme with Wild Mushroom Sauce

Seared Cod Steak with Caper & Lemon Butter

Vegetarian Option

Homity Pea, Leek & Mash Pie Topped By Goats Cheese

Grilled Asparagus with Herbed New Potatoes & Poached Egg Salad

Wild Mushroom Gnocchi with Parmesan Shavings

Vegetable Tikka with Pilaf Rice & Vegetable Samosa

Food Allergies

Some of our menu items contain nuts, seeds and other allergens.

There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies.

Please speak to a member of staff who may be able to help you to make a suitable choice

The Sunday Lunch Menu is Priced at £24.95



Desserts

White Chocolate & Raspberry Cheesecake

Lemon Tart with Forest Berries

Sticky Toffee Pudding with Vanilla Ice Cream

Cheese Board (£4.95 supplement) – see below

Chefs Selection of Sorbets or Ice Cream

Fruit Plate with Sorbet & a Brandy Snap Basket

Please Ask Your Waiter for Chefs Sweet of the Day

Cheese Board

£4.95 Supplement or £8.00 as a fourth course

A Selection of Four Cheeses Served with an Array of Crackers, Celery, Grapes & Chutney

St Eaburgha

Michael & Diane Stacey, Gorshill Abbey Worcestershire

An Organic Full Fat, Cow's Milk Cheese Similar to Camembert or Brie,
Flavours of Field Mushrooms and Clotted Cream

Daylesford Cheddar

Kingham, Gloucestershire

A Muslin Wrapped Organic Cow's Milk Cheese Aged For Eight Months to
Develop a Distinct Full Flavour

St Thom Goats Cheese

Heath Grange Farm, Lower Broadheath Worcester

A Soft and Creamy Goats Milk Cheese, British Cheese Award 2016,
Best Goats Cheese Winner

Oxford Blue

Oxford Cheese Company, Oxfordshire

Semi hard, smooth creamy English cows milk blue with a good mellow depth of flavour created by
the owner of the Oxford Cheese Company in the mid 1990s

Tea & Coffee

Your Choice of Coffee served with Dinner Mints - £2.50 Per Person
Pot of Tea for Two served with Dinner Mints - £2.50 Per Person