

SUNDAY LUNCH MENU

STARTER

Roasted carrot soup, spiced yoghurt (V)

Ham hock terrine, piccalilli dressing

Mushroom arancini, spinach puree (VE)

Home smoked trout, pea shoots
& burnt lemon dressing

Warm salad of haloumi, green beans,
tomatoes & olive dressing (V)

MAIN

Marjoram basted half chicken, fondant
potatoes, local vegetables, herb jus

Medium rare Cotswold sirloin of beef, herb
roast potatoes, seasonal vegetables,
Yorkshire pudding, beef gravy
* supplement of £3.00

Slow cooked belly of pork, creamed
potatoes, buttered vegetables, Bramley
apple sauce, cider jus

Charred fillet of Loch Duart salmon, summer
vegetable risotto, vegetable essence

Moroccan roasted aubergine and peppers,
baby leaf salad, tomato essence
(VE)

DESSERT

Dark chocolate brownie, Devon salted
caramel ice cream (V)

Summer berry panna cotta, Madeleines &
sorbet

Vanilla cheesecake, blackcurrant sorbet
(V)

French apple flan, Anglaise sauce (V)

Artisan cheese and biscuits (V)
*supplement £3.00

2 courses £24.50 | 3 courses £29.95

Gratuities are all at your discretion. If you wish to do so, please leave them with reception.

Allergen Key - V- Vegetarian VG- Vegan

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. Please make a member of staff aware of any allergies.