



## SUNDAY LUNCH

*Sample Menu*

*2 courses £35 | 3 courses £40*

### NIBBLES

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|                                                                                |       |
|--------------------------------------------------------------------------------|-------|
| Gordal Olives (Su)                                                             | £5.50 |
| Venison Scotch Egg, Black Pudding, Pickled Walnut Ketchup (Su, E, G, N)        | £8    |
| House-Baked Garlic & Olive Oil Focaccia, Balsamic Dip (G, Su)                  | £6.50 |
| Bacon Jam, Brie Custard, Cranberry Tartlet (G, D, E, Su)                       | £7.50 |
| Prawn & Lobster Toast, Gochujang Mayonnaise, Sesame (Cr, G, So, Se, E, Mu, Su) | £9.50 |

### STARTERS

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|                                          |                   |
|------------------------------------------|-------------------|
| <b>Burrata</b>                           | (D, N*)           |
| Delica pumpkin, hazelnut, sage           |                   |
| <b>Oxtail Stuffed Potato Skin</b>        | (Su, D)           |
| Herb crumb                               |                   |
| <b>Aged Beef Tartare</b>                 | (E, Mu, Su, D, F) |
| Burger sauce, Parmesan, shoestring fries |                   |
| <b>Hash Brown</b>                        | (D, E, Su)        |
| Pickled onion, yolk jam, toasted yeast   |                   |
| <b>Fish Finger</b>                       | (F, G, E, Su, Mu) |
| Tartare sauce, gribiche                  |                   |

## ROASTS

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**Treacle-Cured Slow-Cooked Rump Cap**

**Balsamic-Glazed Cotswold Lamb Leg**

**Free-Range Chicken**

**Tetbury Braised Roe Deer Shoulder, for Two to Share**

*Served with roast potatoes, roasted root vegetables, cauliflower cheese, braised hispi cabbage, Yorkshire pudding, and bone marrow & charcuterie gravy.*

## OTHER MAINS

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**Chalk Stream Trout**

(F, D, Mu, E, Su)

Ratatouille, saffron aioli, bouillabaisse sauce

**Harissa BBQ Cauliflower Steak**

(D, Su)

Haricot beans, burnt lemon, herb dashi

## DESSERTS

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**Sticky Toffee Madeleines**

(G, D, E, N)

Butterscotch sauce, candied pecans, vanilla ice cream

**Triple Layer Chocolate Mousse**

(D, So, E)

Macerated cherries, cocoa nib tuile, brown butter ice cream

**Apple & Blackberry Crumble**

(G, D, E)

Vanilla custard, vanilla ice cream

**Carrot & Cinnamon Cake**

(D, G, E, N)

Cream cheese mousse, whiskey jelly, soaked raisin purée, caramelised figs, pecan, rum & raisin ice cream

**Affogato**

(D, E)

Brown butter ice cream, honeycomb

## CHEESE & EXTRAS

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**Selection of 3 British Cheeses** – Damson jelly, grapes, biscuits, fig chutney (supplement £10)

**Rollright** – Soft and glossy, with a milky flavour and woody notes

*(Paired with Astobiza Txakoli Blanco 125ml £10)*

**Barkham Blue** – Semi-soft blue; densely creamy

*(Paired with Chateau Septy Monbazillac 75ml £9.40)*

**Wigmore** – Sheep's milk cheese; smooth, milky and delicate

*(Paired with Stentz Gewurztraminer Moelleux 125ml £10)*

**Wookey Hole Cheddar** – Fruity and tangy with a rich, deep flavour and a hint of sweetness

*(Paired with Chateau Septy Monbazillac 75ml £9.40)*

**Rosary Charcoal Goat's Cheese** – Fresh, citrusy and mineral, with a delicate snow-dusted rind

*(Paired with Astobiza Txakoli Blanco 125ml £10)*

**Petit Fours & Coffee** £7.50

## ALLERGENS

Whilst every effort is made to manage allergens, our dishes are prepared in the same kitchen and traces may be present.

Ce – celery, G – gluten, Cr – crustaceans, E – eggs, F – fish, L – lupin, D – dairy, Mo – molluscs, Mu – mustard, N – nuts, Pe – peanuts, Se – sesame, So – soya, Su – sulphites.

G\* – could be made without gluten. N\* – could be made without nuts.

Please speak to a member of staff if you have any questions about our dishes.

If you have any food allergies, intolerances or dietary requirements, please let us know at the time of ordering.

**A discretionary service charge of 12.5% will be added to all tables, 100% of which goes to our staff.**