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Sunday Lunch

Sample Menu

1 course £29.50 2 courses £36.50 3 courses £42.00

Starters

Chilled Watercress Soup

Crème fraîche, caviar,
hot smoked salmon

Diver Scallop

Cannellini beans, monks beard,
beurre blanc

Smoked Chicken & Ham Hock Terrine

Prunes, pine nut &
apricot crouton

Black Bomber Soufflé

Red onion jam

Mains

Roast Sirloin of Aged Beef

Yorkshire pudding,
red wine gravy

Roast Leg of Lamb

Yorkshire pudding,
red wine gravy

Nut Roast

Yorkshire pudding,
carrot velouté

Halibut Fillet

Jersey royals, samphire,
saffron & shrimp butter

**Our roasts are served with roast potatoes, cauliflower cheese
& seasonal vegetables**

Desserts

Strawberry Soufflé

Strawberries & cream ice cream

Bread & Butter Pudding

Sesame, pecan, banana

Rhubarb & Clementine Sundae

White chocolate

Cheese Board

Two Cheeses, lavroche, chutney, grapes, celery

Cotswold Blue-veined Brie – soft, creamy, Roquefort veins (v), Martell's Double Gloucester - cheddar, Quicke's smoked cheddar , Oxford blue – mild, creamy, Golden Cross- soft ash goats cheese (v)(up), Cornish Yarg- semi hard cow's cheese (v) ,Wookey Hole- cave aged cheddar, Wigmore- soft ewe's milk cheese (v, up), ,

3 cheeses - +£2.20 5 cheeses - +£7.50, 7 cheeses - +£11

Please ask a member of staff for the allergen information

Parties of 6 or more are subject to a 12.5% service charge