SUNDAY LUNCH

2 Courses £24 3 Courses £28

Children under 12 half price

We are proud to source our meat from Andrews butchers and our fish from New Wave Fishmongers in Lechlade. Anything marked * can be made without gluten, just ask

STARTERS

Hummus crispy chickpeas, hot honey, flatbread *V/VG
Prawn Cocktail marie rose, salad, bloomer *
Soup of the Day bloomer *V/VG
Pork Bao Bun soy, sesame, pickle salad, sriracha mayo

MAINS

With the exception of the Fish of the Day, all main courses come with roast potatoes, a yorkshire pudding, carrot & swede mash, a side of cauliflower cheese and vegetables

Braised Shoulder of Lamb roasted roots, braised lamb gravy * **£3.50** supplement
Roast Loin of Pork crackling, cider gravy *
Roast Topside of Beef roast parsnip, red wine gravy *
Pan Fried Chicken Fillet sage and onion stuffing, chicken gravy *
Nut Roast mushrooms, vegetables, pulses and nuts, gravy V
Fish of the Day *

Pigs in Blankets £6
Roasted Root Vegetables * V **£5**

DESSERTS

Sticky Toffee Pudding vanilla ice cream V
Banoffee Cheesecake caramelised banana V
Apple Cinnamon Crumble custard V
Double Chocolate Brownie berry compote, vanilla ice cream *V
Cheese Board cheddar, stilton, brie, crackers, red onion chutney V **£4** supplement
Ice Cream chocolate, strawberry, vanilla, salted caramel, vegan chocolate or vegan vanilla * V/VG
Affogato espresso, vanilla ice cream, cocoa *V/VG
add a shot of amaretto or kahlua **£3.50** supplement

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens. A 10% discretionary service charge is added to your bill.