



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

MAINS

With the exception of the Fish of the Day, all main courses come with roast potatoes, a
Yorkshire pudding, carrot and 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

Strawberry Cheesecake V

Passion Fruit Creme Brulee 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.