



## SUNDAY LUNCH MENU

### TO START

Half Pint Atlantic Prawns with Marie Rose Sauce **£7.95**

Hummus with Toasted Sourdough **£7.50**

Burrata Salad with Heritage Tomatoes and Torn Basil **£8.00 (V)**

Garlic and Rosemary Infused Baked Camembert to Share **£14.00 (V)**

Caesar Salad **£8.50**

### BOARDS TO SHARE

Smoked Salmon, Goujons of Fish, Atlantic Prawns with Marie Rose Sauce, Pickled Herring, Marinated Anchovies, Tartare Sauce, Focaccia **£19.00**

Cotswold Meat Board – Sliced Ham, Scotch Egg, Homemade Sausage Roll, Local Cheddar, Pickled Onions, House Salad, Sourdough **£19.95**

### TO FOLLOW

Catch of the Day with Seasonal Vegetables and Potatoes **MP**

Gnocchi, Rustic Tomato Sauce, Rocket and Parmesan **£14.95 (V)**

Herb Roasted Chicken **£16.50**

Roast Sirloin of Beef with Yorkshire Pudding and Horseradish Sauce **£19.50**

Loin of Roast Pork with Bramley Purée **£17.50**

All roasts served with Roast Potatoes and Seasonal Vegetables

Vegetarian Wellington **£15.50 (V)**

### SMALL APPETITES

Fish Goujons and Chips **£6.95** | Tomato and Pasta **£5.25** | Cheesy Garlic Bread **£4.50**

Macaroni Cheese **£4.75** | Sunday Roast Half Size **Half Price**

### TO FINISH

Sticky Toffee Pudding with Cotswold Cream Ice Cream and Toffee Sauce **£7.00**

Chocolate Brownie with Salted Caramel Ice Cream **£7.00**

Lemon and Passion Fruit Posset **£7.00**

Eton Mess **£7.00**

Selection of Cotswold Gelato or Sorbets **£3.00 per scoop**

Simon Weaver Organic Gloucestershire Cheese Plate **£10.95**

Please talk to a member of the team if you have any specific concerns about allergens in our dishes. We operate in a small kitchen where they may be present, although we make every effort to separate these items.

As a cash free business, we will add a discretionary 12.5% service charge to your final bill. If you would prefer us to not include that, please let the team know.