

Sunday Lunch

1 Course: £16.50

2 Course: £21.50

3 Course: £25.50

Starters

V Soup of the moment

Seven and Wye Smoked Salmon

Wye Valley Asparagus, Saffron mayo, baby herb Salad

Local wood pigeon breasts

Creamed savoy cabbage and nutmeg, wild mushrooms on toasted Brioche and red wine jus

Truffle infused Goats cheese

Pickled Beetroot and spiced sponge, baby pears, pear puree and walnut crumb

Warm Smoked Chicken

With poached plums, pomegranate, bean sprout, coriander and sesame seed salad

Ham Hock Terrine

Red onion Chutney. Garlic and herb croutons

Mains

Roast Rump of Beef, Duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, braised red cabbage, bone marrow gravy

Roasted leg of Cotswold lamb, duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, Braised red cabbage, minted gravy

Kelmscott Pork shoulder, duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, braised red cabbage, bone marrow gravy

Feta cheese spinach and pearl barley wellington, Roast potatoes, baby leeks

Red wine sauce V

Free Range lemon and honey Chicken breast, duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, braised red cabbage, bone marrow gravy

Oven roasted cod loin roasted potatoes, Yorkshire pudding, carrot and swede mash, braised red cabbage, bone marrow gravy

Dessert

Mixed berry and apple crumble with crème Anglaise

Glazed Citrus tart with mango sorbet, meringue, lemon curd and honeycomb

Sticky toffee pudding with toffee sauce and vanilla ice cream

Classic pear tart Tatin with vanilla and cinnamon ice cream

Warm Treacle tart with Raspberry ripple ice cream, white chocolate powder, raspberry coulis