

Seasonal Sunday Lunch Menu

Homemade soup of the day, served with crusty bread

Smoked mackerel and dill pate, with saffron marmalade and herb toasts

Venison sausage with a smoked paprika and mixed bean cassoulet

Confit duck leg, with Asian slaw and a yellow pimento and fresh ginger dressing

Smoked salmon and prawn cocktail, with Marie rose sauce and brown bread

Chickpea falafel, with minted garlic dip and side salad

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Roast rump of Cotswold beef, with carrot and swede puree, braised red cabbage, roast potatoes, and Yorkshire pudding

Roast leg of local lamb with carrot and swede puree, braised red cabbage, roast potatoes, and Yorkshire pudding

Roast leg of Gloucester pork with carrot and swede puree, braised red cabbage, roast potatoes, and Yorkshire pudding

Breast of chicken wrapped in bacon with carrot and swede puree, braised red cabbage, roast potatoes, and Yorkshire pudding

Pan-fried fillet of seabass, roasted new potatoes seasonal vegetables and a tomato and fennel sauce

Individual mushroom and aubergine wellington, with wilted spinach, roast potatoes, and a madeira sauce

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Individual chocolate fondant, with salted caramel ice-cream and brandy snap crisps

Tangy lemon tart, with mixed berry compot, and vanilla cream

Apple and cinnamon crumble. With rich vanilla custard

Sticky toffee pudding, with a rich fudge sauce, and vanilla ice-cream

Selection of Cotswold cheeses, with homemade chutney, grapes, apple and biscuits (supp £4.50)

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1 Course £17.00 2 Courses £23.00 3 Courses £26.50