

# SUNDAY LUNCH

2 courses for £47.50 | 3 courses for £57.50

## NIBBLES

Nocellara Marinated Olives <i>[v]</i> (SD)	7
Smoked Almonds <i>[v]</i> (N)	6
Cotswold Sourdough <i>[v]</i> <i>Mark's Bakery crunch cobb, Netherend Farm butter</i> (G, M, N)	8
Salt & Pepper Squid <i>Aioli, red pepper jam</i> (E, G, M, Mo, Mu, S)	14

## STARTERS

Hot Smoked Trout Rilletes <i>Dill, lime, pickles, trout roe, toasted rye bread</i> (E, F, G, M, Mu, SD)
Ham Hock & Parsley <i>Bramley apple compote, pickles, wholegrain mustard</i> (Ce, Mu, SD)
Local Asparagus <i>[pb]</i> <i>Evesham asparagus, confit Pink Fir potato, broad beans, Bagna Cauda, chardonnay vinaigrette</i> (Ce, G, Mu, SD)
House Gnocchi <i>[v]</i> <i>Mature cheddar soubise, tomato fondue, black garlic, chive</i> (E, G, M, Mu, SD)

## SIDES

6

Roasted Hispi Cabbage <i>[v]</i> <i>Ranch dressing, crisp shallots, chives</i> (G, M, Mu, SD)
Chunky Chips <i>[v+pb]</i> (G)
Wild Rocket Salad <i>[v]</i> <i>12-month aged parmesan, pickled shallots, pine nuts</i> (M, Mu, N, SD)
Spring Greens <i>[v]</i> <i>Kale, cabbages, peas, broad beans, garlic butter</i> (M, SD, Se)
Cauliflower Cheese <i>[v]</i> (G, M)

## MAINS

Cornish Cod <i>Young leeks, tomato, West Country mussels, fennel beurre blanc</i> (Ce, F, M, Mo, SD)
Tikka Cauliflower <i>[v+pb]</i> <i>Jewelled couscous, crisp onions, pomegranate, coriander, butter curry sauce</i> (F, G, M, Mu, SD)

## ROASTS

Sirloin of Beef   Chicken   Lamb   Nut Roast <i>All served with traditional accompaniments</i> (Ce, E, G, M, Mu, N, SD)
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## PUDDINGS

Banoffee Knickerbocker Glory <i>Almonds, salted pretzels, marshmallows, salted caramel ice cream</i> (E, G, M, N)
Biscoff & Caramel Cheesecake <i>[pb]</i> (G, N, SD)
Tiramisu 'Choux' <i>Mascarpone, Kahlúa, coffee</i> (E, G, M, N)
Strawberries & Clotted Cream (M)
Local Cheeses <i>Rye crackers, chutneys, jelly</i> (Ce, G, M, Mu, N, SD)

## INVISIBLE CHIPS

0% fat, 100% charity 3.5

*Purchase a portion of invisible chips and you'll be helping to support people working in hospitality whose livelihoods are disappearing. To find out more about Hospitality Action and the superb Invisible Chips campaign speak to a member of the team today.*

THANK YOU FOR YOUR SUPPORT

*[pb]* Plant-based   *[v]* Vegetarian   *[v+pb]* Plant-based on request

ALLERGEN KEY – (C) CRUSTACEANS, (Ce) CELERY, (E) EGGS, (F) FISH, (P) PEANUTS, (G) GLUTEN, (L) LUPIN, (M) MILK, (Mo) MOLLUSCS, (Mu) MUSTARD, (N) NUTS, (S) SOYA, (SD) SULPHUR DIOXIDE, (Se) SESAME SEEDS.

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.

# GRILL

