SUNDAY LUNCH MENU

2 courses for $\cancel{\cancel{\xi}}$, 45 | 3 courses for $\cancel{\cancel{\xi}}$, 55

NIBBLES Nocellara Marinated Olives [v] (SD) 6 Smoked Almonds [v] (N) 6 Cotswold Breadboard [v] West's Bakery granary cobb, Netherend Farm butter, Spanish extra virgin olive oil (G, M, N) Salt & Pepper Squid Aioli, red pepper jam (E, G, M, Mo, Mu)

MAINS

Pan-Roasted Cod & Mussels

Salt-baked celeriac, apple, cider & dill velouté
(Cc, F, G, M, Mo, Mu, SD)

Roast Cauliflower with Chickpea Dhal [v+p] Pomegranate, crisp onions, tamarind chutney, coriander (G, SD)

ROASTS

Sirloin of Beef | Half Chicken | Pork Belly Nut Roast (Ce, E, G, M, Mu, N, SD) All served with roast potatoes, roast carrots, seasonal greens, Yorkshire pudding and gravy.

SIDES

Chunky Chips [v+p]	6
English Asparagus [v] Butter (M)	8
Wild Rocket Salad 24-month aged Parmesan, pickled shallots (M, Mu, SD)	6
All-butter Mash (M,)	6
Garden Vegetables [v] (M)	6

STARTERS

Burrata [v] San Marzano, basil pesto, rocket, pangrattato (G, M, Mu, N, SD)

Classic Prawn Cocktail

Tiger prawns, Baby Gem lettuce, Marie Rose, toasted brown bread

"Netherend Farm Butter"
(C, Ce, E, F, G, M, Mu, SD)

Jersey Royal Salad [p]
English asparagus & buttermilk dressing
(M, Mu, SD)

Charred Baby Corn Salad [p] Bitter leaves, prune & mustard dressing (Mu, SD)

PUDDINGS

Banana Split Knickerbocker Glory

(E, G, M, N)

Raspberry Charlotte Russe

(E, G, M)

Lemon & Lime Posset

Orange crisp, shortbread (E, G, M, N)

White Chocolate,

Whisky Bread & Butter Pudding

Honeycomb, whisky anglaise, vanilla ice cream

(E, G, M, SD)

Local Cheese

Rye crackers, chutneys,

jelly (Ce, G, M, Mu, N, SD)

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