



## *Sunday Lunch Sample Menu*

### **Starters**

#### **Soup of the Day**

Vegetable Based from our Garden

8

#### **Cucumber**

Cucumber Satay, Puffed Rice, Coconut & Chilli Sorbet, Coriander

10

#### **Mullet**

Cured Mullet, Courgette "Crudo", Yuzu, Apple, Keta Caviar

11.50

#### **Grazing Platter**

Selection of Cotswold Charcuterie, Cheese, Bread, Chutney, Pickles

24

### **Mains**

*All Roasts are served with Roast Potatoes & in Season Vegetables: Beef Fat Carrots, Honey & Mustard  
Parsnips, Tenderstem Broccoli, Red Cabbage*

28 Day Dry Aged Beef Sirloin & Yorkshire Pudding

25

Roast Leg of Lamb & Braised Belly

25

Wild Mushroom & Chickpea Wellington

19

Slow Roast Belly Pork

23

Add Cauliflower Cheese

3

Add Yorkshire Pudding

2

### **Desserts**

#### **Crumble**

Apple & Pear Crumble, Creme Anglaise

10

#### **Berry Pavlova**

Lemon Sorbet

10

#### **Dark Chocolate & Sea Salt Brownie**

Black Treacle Ice Cream

10.50

#### **Selection of English Cheeses**

Biscuits, Chutney

15