



## Sunday Lunch | Sample Menu

### Starters

#### Soup of the Day £8

(Can Be Made Plant Based)

#### Cured Loch Duart Salmon £10

Pickled Shallot, Bitter Lemon Puree, Rye Cracker, Crisp Skin

#### Pressed Chicken & Apricot Terrine £15

Apricot Jam, Tarragon, Asparagus, Pickled Magnolia petals

#### "Nose to Tail" Carrot (Plant Based) £12

Bunched Carrot, Carrot Top Pesto, Carrot & Cardamon Puree, Carrot Crisps

#### Grazing Platter (To Share) £24

Cured Meats, Fig & Apple Chutney, olives, & Cheese

### Mains

#### 28 Day Dry Aged Sirloin of Beef £20

Yorkshire Pudding

#### Free Range Stuffed Lamb Saddle £23

Apricot & Mint

#### Carrot & Swede Wellington (Plant Based) £18

Red Cabbage, Roast Potatoes, Vegan Gravy, Cavello Nero

#### Confit Quiggies Piggies Pork Belly £20

Red Cabbage, Carrot & Swede Mash

*All roasts are served with roast potatoes & seasonal vegetables*

#### Add Cauliflower Cheese £3

#### Pan Fried Cod £26

Baby Carrot, Purple Spouting Broccoli, Cannellini Beans, Asparagus, Nori & Beurre Blanc

### Desserts

#### 70% Dark Chocolate Brownie £8

Strawberry Sorbet, Chocolate soil & Burleigh Bees Honeycomb

#### Evesham & Burleigh Garden Rhubarb £12

White Chocolate & Yoghurt Crumb, Clotted Cream Sorbet, & walnuts

#### Add crumbled Oxford Blue Cheese £3

#### Pear & Ginger Cake (Plant Based) £10

Oat Chantilly, Baby Pear, Coconut Sorbet

#### Sticky Toffee Pudding £12

Caramel Sauce, Vanilla Ice Cream

#### Selection of English Cheeses £14

Grapes, Quince & Organic Sourdough Crackers

#### Affogato £8

vanilla Ice Cream & Biscotti

