

Sunday Lunch 12th April 2020

Organic artisan bread – Netherend Farm butter - extra virgin olive oil & '5 yrs' aged balsamic	£4.90
Provençal olives	£4.50

Starters

Truffled celeriac soup – preserved Morels [v] *

Gin cured salmon – lime curd – toasted pine nuts [gf]

Warm salad of wild rabbit – black pudding & carrots- confit egg yolk

Pressed guinea fowl – sweetcorn chutney

Crisp hazelnut polenta – sautéed wild mushrooms – salsa verde [v] [v]

Mains

Medium-rare Aged Herefordshire Sirloin of beef – thyme & duck fat potatoes – seasonal vegetables – Yorkshire pudding – beef gravy *

Oven roast leg of Spring lamb – baked fresh rosemary & mint dumpling – boulangère potatoes – Sunday greens – redcurrant jus

[gf] Where not indicated some dishes can be adapted to be made gf *

Rotisserie spit roast shoulder of Gloucestershire Old Spot pork – greens– herb roast potatoes – glazed Bramley apple – red wine jus [gf]

Grilled Chalk steam trout fillet- cucumber - marsh samphire & shrimps

Maple glazed turnips – barbequed spring cabbage – baby leeks & apple [v] [v]

Desserts

Lemon tart – raspberry sorbet

Dark chocolate cremeux – peanuts – white chocolate & banana

Warm almond & olive oil cake – blueberry cream

Spiced mango bavarois – citrus tapioca [gf]

Fresh verbena panna cotta – cassis – hazelnut brittle

Spiced mango bavarois – citrus tapioca [gf]

Wild garlic wrapped Cornish Yarg – pear & ale chutney – mustard seed crackers

Homemade ice cream or sorbet [three scoops] [gf]

£29.95

A discretionary 10% service charge is applied to parties of 8 and above

Nespresso Coffee		Suki Tea	£2.50
Espresso	£1.90	Fairtrade breakfast	Earl grey blue flower
Double espresso	£2.50	Green tea	Red berry
Americano	£2.50	Chamomile	Peppermint leaf
Cappuccino	£3.00	Choc-Ō-Lait, Real Belgian Chocolate	£3.50
Latte	£3.00	Milk OR Dark	
Macchiato	£2.25	(Soya milk available)	
		MINOR FIGURES- chilled cold brew coffee	
		[uses oat milk]	£3.90

Please make us aware of any food allergy or special dietary requirement