

Example Sunday Lunch 2021

Homemade artisan bread – Netherend Farm butter – flavoured butter	£4.90
Bowl of Provençal olives	£4.50

Starters

Garden pea & fresh mint soup – cheese toastie ** [v]	Salmon & smoked haddock fish cake – yoghurt aioli
Woodland pork rilette – onion marmalade - granary toast	Heirloom tomato salad – feta cheese – olive tapenade – sweet drop peppers [v]

Mains

Medium-rare Aged Herefordshire Sirloin of beef – herb roast potatoes – seasonal vegetables – cauliflower cheese -Yorkshire pudding – beef gravy * Seabass fillet – crushed new potatoes – Evesham asparagus – dashi butter sauce <i>[gf] Where not indicated some dishes can be adapted to be made gf *</i>	16 hour slow roast lamb breast – red pepper & almond romesco sauce -chickpea & aubergine Jerk marinaded sweet potato – sweetcorn salsa – pickled red cabbage – lime mayonnaise [ve]
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Desserts

Coconut & chia seed pudding – mango sorbet [ve] [gf] Caramel & popcorn Sundae - brandy snap basket Lemon posset – lemon & vanilla curd – shortbread biscuit	Artisan cheese- Godminster Cheddar – Beauvale – Tunworth [supplement £3.00] * Strawberry & Vanilla Cheesecake- strawberry sorbet Homemade ice cream & sorbet [3 scoops]
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£24.95 for two course £29.95 for three courses

A discretionary 10% service charge is applied to all bills

Nespresso Coffee Espresso £1.90 Double espresso £2.50 Americano £2.50 Cappuccino £3.50 Latte £3.50 Macchiato £2.25 (Plant milk is available)	Suki Tea £2.50 Fairtrade breakfast Earl grey blue flower Green tea Red berry Chamomile Peppermint leaf Choc-Ō-Lait, Real Belgian Chocolate £3.50 MINOR FIGURES- chilled cold brew coffee [uses oat milk] £3.90
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Please make us aware of any food allergy or special dietary requirement

*[gf] gluten free- * could be made gf- [v] vegetarian * could be made [v] [ve] vegan – * could be made ve * contains nuts*