

# - SUNDAY LUNCH MENU -

## STARTERS

<b>Haddock &amp; Spring Onion Fish Cake</b> <i>Poached Egg, Hollandaise Sauce</i>	£9	<b>Feta Saganaki</b> <i>Sesame Seeds, Honey (v)</i>	£8
<b>Ham Hock &amp; Parsley Terrine</b> <i>Piccalilli, Toasted Sourdough</i>	£8	<b>Tempura Cod</b> <i>Pickled Red Cabbage, Curried Mayonnaise</i>	£9
<b>Crispy Duck Pancakes</b> <i>Hoisin Sauce</i>	£9	<b>Chef's Soup</b> <i>Crusty Bread (vg)</i>	£7

## TRADITIONAL ROAST

*All Served With Roast Potatoes, Yorkshire Pudding, Carrots, Parsnips, Cauliflower Cheese & Gravy*

<b>Rare Roast Sirloin Of Beef</b>	£21
<b>Roast Shoulder Of Lamb</b>	£22
<b>Half Roast Chicken</b>	£19
<b>Mushroom &amp; Goats Cheese Wellington (v)</b>	£16

## MAINS

<b>Gloucester Old Spot Pork Chop</b> <i>Black Pudding Bubble &amp; Squeak, Cider Sauce</i>	£19	<b>Chicken Supreme</b> <i>Mash, Mushroom Sauce, Crispy Kale</i>	£16
<b>Cotswold Venison Steak</b> <i>Dauphinoise Potatoes, Blackberry Sauce</i>	£20	<b>Wild Mushroom Ramen</b> <i>Soft Boiled Egg, Chilli, Spring Onion</i>	£15
<b>Cider Battered Cod</b> <i>Gluten Free Batter, Chips, Mushy Peas, Tartare Sauce</i>	£19	<b>Pistachio Pesto Fusilli</b> <i>Mozzarella, Basil (v)</i>	£14

## TOM'S PIES

*Mashed Potato, Mushy Peas & Gravy*

<b>Steak &amp; Ale</b>	£16
<b>Chicken &amp; Wild Mushroom</b>	£16
<b>Butternut Squash &amp; Cheese (v)</b>	£16

## SALADS

<b>Greek Salad (vg)</b> <i>Vegan Feta</i>	£7 / £14
<b>Waldorf Salad (v)</b> <i>Apple, Celery, Grapes, Walnuts, Stilton</i>	£7 / £14
<b>Caesar Salad (v)</b> <i>Add Chicken</i>	£7 / £14 £2

## SIDES

*Truffle & Parmesan Chips, Cauliflower Cheese, Trio Of Vegetables, Rocket & Parmesan Salad* £4 Each

## PUDDINGS

<b>Sticky Toffee Pudding</b> <i>Toffee Sauce, Cotswold Cream Gelato</i>	£8	<b>Chocolate Fondant</b> <i>Raspberry Sorbet</i>	£8
<b>Clotted Cream Profiteroles</b> <i>Chocolate Sauce</i>	£8	<b>Apple Strudel</b> <i>Custard</i>	£8
<b>Bread &amp; Butter Pudding</b> <i>Cointreau Custard</i>	£8	<b>Treacle Tart</b> <i>Clotted Cream</i>	£8
<b>Artisan Cheeses</b> <i>Biscuits, Chutney, Celery, Grapes</i>	£10	<b>Dolcetti Ice Cream &amp; Sorbet</b> <i>Cotswold Cream, Chocolate, Strawberry Cream, Mocha, Mint Choc Chip, Rum &amp; Raisin, Pistachio, Salted Caramel, Lemon Sorbet, Mango Sorbet, Raspberry Sorbet</i>	£2.50 Per Scoop

*Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables*



# - WINES -

## CHAMPAGNE

	37.5cl	75cl
Laurent Perrier Brut Rose NV		£90
Bollinger Special Cuvee NV	£39	£70
Moet & Chandon NV	£33	£60
Joseph Perrier Cuvee Royale NV		£55
Ayala Brut Majeur NV		£50

## SPARKLING

	20cl	75cl
Prosecco Rose, Rivani, Italy		£33
Prosecco Brut, Bellino, Italy		£30
Prosecco, Mosaica, Italy	£10	

## WHITE WINES

	125ml	175ml	250ml	500ml	75cl
Chardonnay, Dry River, Australia	£4.75	£6.75	£8.75	£16.5	£25
Sauvignon Blanc/Vermentino, Monsieur La Barbe, France	£5	£7	£9	£17	£26
Vermentino, Zagare, Sicily, Italy	£5.25	£7.25	£9.25	£17.5	£27
Pinot Grigio, Ca' Luca, Veneto, Italy	£5.25	£7.25	£9.25	£17.5	£27
Sauvignon Blanc, Southern Lights, Marlborough, New Zealand	£6	£8	£10	£19	£29
Albarino, Vionta, Rias Baixas, Spain					£34
Sauvignon Blanc, Sancerre, Langlois, Loire Valley, France					£35
Cortese, Gavi di Gavi, Fontanafredda, Piedmont, Italy					£38
Chardonnay, Chablis, Oliver Trincon, Burgundy, France					£40
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand					£44

## RED WINES

	125ml	175ml	250ml	500ml	75cl
Merlot/Mourvedre, Monsieur La Barbe, France	£5	£7	£9	£17	£26
Malbec, Valcheta, Mendoza, Argentina	£5.25	£7.25	£9.25	£17.5	£27
Sangiovese/Primitivo, Via Mare, Famiglia Cielo, Puglia, Italy	£5.5	£7.5	£9.5	£18	£28
Syrah/Grenache, Reserve de Fleur, Cotes du Rhone, France	£6	£8	£10	£19	£29
Cabernet Sauvignon, Aromo, Maule Valley, Chile	£6	£8	£10	£19	£29
Sangiovese, Gabbiano, Chianti Classico Riserva, Italy					£31
Gamay, Le Quartier du Cru Beaujolais Fleurie, France					£32
Corvina, Torre del Falasco, Valpolicella Metodo Ripasso, Italy					£34
Shiraz, The Butchers Block, Barossa, Australia					£35
Tempranillo, Covila Gran Reserva, Rioja, Spain					£36
Sangiovese/Cab Sav/Merlot, Fertuna Pactio, Tuscany, Italy					£37
Grenache/Syrah/Mourvedre, Trescoy de Lavau, Chateaneuf-du-Pape, France					£40
Cabernet Sauvignon, Legende, Pauillac, France					£47
Merlot, Chateau la Fleur de Bouard, Lalande de Pomerol, France					£50

## ROSE

	125ml	175ml	250ml	500ml	75cl
White Zinfandel, Canyon Road, USA	£4.75	£6.75	£8.75	£16.5	£25
Pinot Grigio Rose, Ca' Del Lago, Italy	£5.25	£7.25	£9.25	£17.5	£27
Provence Rose, La Promenade, France	£6	£8	£10	£19	£29
Whispering Angel, Cotes de Provence, France					£40

## DESSERT

	50ml	375ml
Semillon/Sav Blanc/Muscadelle, Garonelles, Sauternes, France	£5.00	£37

