

Sunday lunch

Starters

Seasonal home-made soup of the day <i>served with a crusty roll & butter gf, v</i>	£4.50
Crispy breaded whitebait <i>with home-made tartare sauce & dressed leaves</i>	£5.50
Warm goat's cheese salad <i>with caramelised walnuts, pomegranate & grapefruit gf, v</i>	£5.25
Cajun-spiced calamari rings <i>with home-made sweet chilli jam & dressed leaves</i>	£5.95
Chef's Gloucester Old Spot ham hock & grain mustard terrine <i>with celeriac remoulade & ciabatta crisps gfo</i>	£5.75

Sunday lunch

Strip-loin of local beef <i>with home-made Yorkshire pudding & horseradish gfo</i>	£10.95
British free-range chicken breast <i>with sage & onion stuffing gfo</i>	£10.95
Gloucester Old Spot pork loin <i>with sage & onion stuffing & home-made apple sauce gfo</i>	£9.95

All served with home-made roast potatoes, roasted roots of carrots, parsnips & swede & seasonal steamed greens

Free Sunday roast

Children under 12 enjoy a free roast dinner for every adult Sunday roast ordered

Fish & vegetarian dishes

Mediterranean vegetable tart <i>with sun-blushed tomato salsa, sweet potato fries & dressed mixed leaf salad v</i>	£9.50
Falafel burger with tzatziki <i>on a toasted floured bun with sweet potato fries, homemade purple coleslaw & dressed leaves v, vegan option</i>	£9.50
Seafood pasta <i>a combination of calamari, mussels & cod in a cream & white wine sauce finished with fresh herbs</i>	£10.95

All our dishes are freshly cooked to order. Please ask your server regarding gluten free (gfo) options as marked on the menu.

We support local suppliers & are proud to use the following; Swift Farm in Worcestershire for our lovely pork; Ben Creese of Staunton for our 100% British beef burgers & meats; Severn Poultry in Stroud for our free-range chicken; Houldey's Hill Farm in Hasfield for our lamb; Warners of Tirley for our delicious steaks; St. George's Bakery in Corse for our fresh bread; Harvey & Brockless of Gloucester for all of our deli meats; pickles & cheeses; Philip Dennis from Devon for our fresh fish; Dave Perks of Cheltenham for our fresh fruit & local veg.

gfo = gluten free dish or option, please ask server for details. Some dishes contain nuts, gluten or other food allergens, so please inform your server of any allergies or dietary requirements. An allergen advice menu is available upon request. Prices are inclusive of VAT. Please note that we do not accept American Express.

Classic dishes

Wye Valley beer-battered cod <i>with chunky chips, home-made tartare sauce & mushy peas gfo</i>	£10.95
Gloucester Old Spot sausages <i>with creamed spring onion mash & onion gravy</i>	£9.95

Desserts

Blueberry cheesecake <i>with lemon meringue ice-cream</i>	£5.50
Sticky toffee pudding <i>with butterscotch sauce & vanilla ice-cream</i>	£5.50
Warm triple chocolate brownie <i>with vanilla ice cream</i>	£5.50
Rum & vanilla panna cotta <i>with red berry compote gf</i>	£5.50
Selection of Hillbrooks of Kempley luxury ice-cream or sorbets <i>please ask your server about flavours of the day</i>	1 scoop £1.50 2 scoops £3.00 3 scoops £4.50

Cheeseboard

Worcester Blue, Somerset Brie & double Gloucester with biscuits, apple, celery & home-made quince chutney	For one £5.50 For two £7.50
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Please also see our daily Specials board, or ask a member of staff