

Sunday lunch

Starters

Chef's seasonal soup of the day
served piping hot with a crusty roll & butter *v, gfo* £5.50

Crispy breaded whitebait
with home-made tartare sauce & dressed leaves £5.95

Home-made duck liver pâté
with sticky red onion chutney, dressed leaves & granary toast *gfo* £5.95

Starters to share

Mezze platter
platter of garlic hummus, marinated Greek olives, carrot & celery crudités, balsamic oil & warm ciabatta *v, gfo, vegan* £10.50

Garlic & rosemary marinated baked camembert
served with cherry tomatoes, red onion marmalade, celery sticks & warm ciabatta *gfo* £10.95

Deli platter
sautéed chorizo, wedge of Cotswold brie, marinated Greek olives, garlic hummus & warm ciabatta *gfo* £11.50

Sunday lunch

Local pork loin
with sage & onion stuffing & home-made apple sauce *gfo* child £5.50 Adult £10.95

Strip-loin of local beef
with home-made Yorkshire pudding & horseradish *gfo* child £5.50 Adult £11.95

British free-range chicken breast
with sage & onion stuffing *gfo* child £5.50 Adult £11.95

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

Vegetarian & fish dishes

Chef's caramelised onion & Portobello mushroom tart
with crisp herby potatoes & dressed leaves *v, vegan* £9.95

Falafel burger with tzatziki
on a toasted floured bun with sweet potato fries, home-made purple coleslaw & dressed leaves *v* £10.50

Wye-Valley ale-battered cod
with chunky chips, home-made tartare sauce & mushy peas *gfo* £10.95

Home-made bouillabaisse stew
with cod, mussels & calamari, finished with celery & spring onions & served with chunky dipping bread *gfo* £11.95

We support Three Counties suppliers and are proud to use the following:

Swift Farm in Worcestershire for our lovely pork; Ben Creese of Staunton for our local red meats sourced from the likes of the Warner's of Tirley, Tweenhill's in Hartpury and Barrow Farm in Sandhurst; Springfield Poultry in Herefordshire for our free-range chicken; Houldey's Hill Farm in Hasfield for our lamb; St. George's Bakery in Corse for our fresh bread; Philip Dennis from Devon for our fresh fish; Dave Perks of Cheltenham for our fresh fruit & local veg. *gf/gfo* = gluten free dish or gluten free option available. Please ask your server for details. Some of our fish dishes may contain small bones. 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.

Desserts

Apple & pear crumble
with vanilla custard *gf* £5.95

Sticky toffee pudding
with hot butterscotch sauce & salted caramel ice-cream £5.95

Warm triple chocolate brownie
with chocolate sauce & vanilla ice-cream £5.95

Warm almond & prune tart
served with custard £5.95

Selection of Hillbrooks of Kempley luxury ice-cream & sorbets or home-made vegan ice-cream *gfo, vegan*
please ask your server about flavours of the day

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 chutney

For one	£5.95
For two	£8.95

Please also see our daily Specials board, or ask a member of staff