

# 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

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

Topside of Hereford beef from Ashleworth Court Farm  
*with home-made Yorkshire pudding & horseradish* *gfo* child £5.50 Adult £11.95



*The pure-bred Hereford beef on our menu has been home-reared on our farm at Ashleworth Court. Our animals are naturally fed on river-meadow grass and home-grown forage and cereals. The meat is then dry-aged for 28 days to ensure ultimate tenderness and flavour*

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

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

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.