

Sunday Lunch

Starters

- 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
- Free-range chicken Caesar salad**
with chef's garlic & anchovy dressing *small* £5.95
topped with garlic & herb croutons gfo *large* £10.95

Sunday roast

- British free-range chicken breast**
with sage & onion stuffing gfo *child* £5.50 *adult* £11.95
- Gloucester Old Spot pork loin**
with sage & onion stuffing & home-made apple sauce gfo *child* £5.50 *adult* £11.95
- Ashleworth Court strip-loin of beef**
with home-made Yorkshire pudding & horseradish gfo *child* £5.50 *adult* £12.95
- All served with roasted potatoes, roasted roots of carrots, parsnips & swede, seasonal steamed greens and rich-home made gravy*



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 & cereals. The meat is then dry-aged for 28 days to ensure ultimate tenderness and flavour

Home-made desserts

- Sticky toffee pudding**
with butterscotch sauce & salted caramel ice-cream £5.95
- Warm triple chocolate brownie**
with chocolate sauce & vanilla ice-cream £5.95
- Salted caramel ice-cream cookie sandwich**
topped with roasted pineapple chunks gfo £5.95
- Selection of Hillbrooks of Kempley luxury ice-cream & sorbets or home-made vegan ice-cream gfo, vegan**
please ask you server about flavours of the day
1 scoop £1.50 *2 scoops* £3.00 *3 scoops* £4.50

Cheeseboard

- Chef's selection of local cheeses, served with crackers, apple, celery & home-made red onion chutney* *For two* £8.95

Starters to share

- Vegetarian platter**
garlic hummus, marinated Greek olives, carrot & celery crudités, balsamic oil & warm ciabatta v, gfo £10.50
- Garlic & rosemary marinated baked Camembert**
served with cherry tomatoes, home-made red onion marmalade, celery sticks & warm ciabatta v, gfo £10.95
- Deli platter**
sautéed chorizo, wedge of Cotswold brie, marinated Greek olives, garlic hummus & warm ciabatta gfo £11.50

Vegetarian & fish dishes

- Mushroom, cherry tomato & spinach rigatoni**
with fresh soft garden herbs v, vegan £9.95
- Falafel burger with tzatziki**
on a toasted floured bun with sweet potato fries, home-made purple coleslaw & dressed leaves gfo £10.50
- Beer-battered sustainable cod**
with chunky chips, home-made tartare sauce & mushy peas gfo £11.95
- Seafood rigatoni pasta with cod, mussels & prawns**
finished with a white wine & lemon sauce & fresh herbs gf £12.95

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