



Sunday Lunch Menu

5th July 2020

Starters

- Soup of the day, Mark's Bakery baguette (V, GF*)
- Salt Pig 'Nduja arancini, tomato & olive sauce, rocket
- Prawn & avocado cocktail, Mark's Bakery brown bread (GF*)
- Home smoked duck breast salad, orange, chilli nuts, soy dressing (GF)
- Roast Mediterranean vegetable terrine, whipped goat's cheese, basil pesto (V)

Mains

- Cotswold beef strip loin, roast potatoes, seasonal vegetables, yorkshire pudding, gravy (GF*)
- Leg of Cotswold lamb, roast potatoes, seasonal vegetables, yorkshire pudding, gravy (GF*)
- Roast chicken, roast potatoes, seasonal vegetables, yorkshire pudding, gravy (GF*)
- Pan fried cod, roasted Mediterranean veg, pesto cream sauce (GF)
- Aubergine parmigiana, rocket, Mark's Bakery baguette (V, GF*)

Desserts

- Eton mess, black pepper meringue, elderflower cream (V, GF)
- Chocolate brownie sundae (V)
- Lemon tart, berry compote, crème fraiche (V)
- Pineapple cake, vanilla ice cream (V)
- Two scoops of homemade ice cream (GF, V)
- Finest artisan cheeses, grapes, chutney, crackers (GF) £3.50 per cheese
(Oxford blue, Comte Extra Vieux, Brie de Meaux)

2 courses £21.95

3 courses £24.95

GF- gluten free / GF*- gluten free available / V- vegetarian / VG*- vegan available