

## SUNDAY ROAST

£28 for 2 courses

£33 for 3 courses

## STARTERS

Roasted Sweet Potato Soup, Feta Cheese, Crouton, Herb Emulsion  
Cotswold Beer Battered Cod, Curried Carrot Dressing, Cauliflower Puree  
Ham Hock Croquette, Apple, Celery, Shallots  
Pumpkin Panna Cotta, Butternut Squash, Beetroot, Pumpkin Seeds  
Chicken Liver Parfait, Winter Piccalilli, Toasted Brioche

## MAINS

Roast Rump of Beef, Yorkshire Pudding, Horseradish, Roast Garnish  
Roast Loin of Pork, Herb stuffing, Apple Sauce, Roast garnish  
Artichoke Ravioli, Toasted chestnuts, Spinach, Parmesan  
Slow Roasted Shoulder of Lamb, Red Cabbage, Chive Potato Puree  
Grilled fillet of Sea Bream, Baby Spinach, Saffron Potatoes, Fennel

## SIDES £4

Skin on fries - broccoli soy & pine nuts  
house salad – sweet fries - Dauphinoise potato

## DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice-Cream  
Lemon Meringue Tart, Poached Blueberries, Vanilla Ice-Cream  
Brownie Cheesecake, Chocolate Sauce, Chocolate Ice-Cream  
English Artisan Cheeses, Chutney, Biscuits  
Selection of Sorbets

If you have specific allergies or queries, please ask & we will be able to advise you.  
A discretionary 10% service charge will be added to your bill.