



# Sunday lunch

## STARTERS

### NORFOLK ASPARAGUS VELOUTE

slow cooked egg, watercress, crispy chicken skin v

### DUCK LIVER PARFAIT

Onion, chutney, pickled shallots,  
malted beer bread, watercress

### EVESHAM TOMATO

Burrata, wild garlic, sourdough v/vg

## MAIN EVENT

### SALTED AGED LONGHORN BEEF SIRLOIN\*

Yorkshire pudding, red wine sauce GF

### COD

Pan roasted cod, English peas, broad beans, ratte  
potatoes, white wine cream sauce, parsley

### ROASTED *Cotswold White* CHICKEN\*

mushroom puree, roasted maitake mushrooms,  
braised lettuce

### CAULIFLOWER

Roasted cauliflower, spiced lentils, smoked almonds,  
sultana, coriander VG

\*SERVED WITH LEEK&BROCCOLI GRATIN, ROAST POTATOES, SEASONAL GREENS

## DESSERT

### STRAWBERRY

Local strawberries, vanilla cream cheese, oat biscuit,  
meringue, sorbet GF, V

### RASPBERRY

Crème Fraîche parfait, poached peach,  
toasted almonds, raspberry sorbet GF, V

### CHOCOLATE CREMEUX

orange ice cream, cookie tuile

### SELECTION OF THREE BRITISH CHEESES

biscuits, apple and plum chutney, grapes, celery

Sunday Roast: £17 / Two courses: £25 / Three courses £29

For dietary requirements and food allergies, please ask one of our team members for assistance.

(V) Denotes that the dish is suitable for vegetarians and (VG) denotes vegan. Vegan, gluten free & lactose free products and variations available, please ask for details. Service charge is not added to the bill, unless the group is 6 people or more when a discretionary 10% service charge is added to the bill. Prices are inclusive of VAT.