



Set Lunch Menu

Served between 12:00-14:30

2 course - £19.50

3 course - £24.50

STARTERS

CRISPY PORK TERRINE

Onion emulsion, pickled shallot, watercress salad

EVESHAM TOMATO

Sourdough bruschetta topped with marinated Evesham tomatoes, burrata, basil (v, vg*)

ASPARAGUS

Wyre Valley asparagus velouté, jersey royal potato salad, chives, crème fraiche

SMOKED SALMON

pickles, crème fraiche, malted brown bread (gf)

MAIN COURSE

DUCK

Confit duck leg, brown butter mash, star anise, carrot, tenderstem broccoli

BEER BATTERED COD & SKINNY CHIPS

Crushed minted peas, tartare sauce, lemon

THE COTTAGE BURGER, SKINNY CHIPS, ONION RINGS

Brioche bun, smoked bacon, Gloucester cheese, lettuce, tomato, pickles, coriander cress (vg)

COTSWOLDS WHITE CHICKEN CAESAR

Roasted breast, anchovies, lettuce, croutons, parmesan, Caesar dressing

CAULIFLOWER

Spiced lentils, smoked almonds, pickled raisins, coriander cress (vg)

10OZ LONGHORN RIB-EYE STEAK & SKINNY CHIPS*

Onion rings, roasted mushroom, tomato, peppercorn sauce (gf)

*£10 supplement

SIDES

Cos lettuce salad (gf, df, v*)	£4
Buttered seasonal greens	£4
Skinny fries (gf, df, v*)	£4
Buttered onion rings (df, v*)	£4

Follow GF for gluten free/ DF for dairy free/ V for vegetarian and V for vegan
For dietary requirements and food allergies, please ask one of our team members for assistance.

A discretionary 10% service charge is added to the bill. Prices are inclusive of VAT.



LUNCH DESSERTS

CHOCOLATE BROWNIE

salted caramel sauce, vanilla ice cream (v*)

RASPBERRY

Crème Fraîche parfait, toasted almonds, raspberry sorbet, white chocolate Aero (gf, vg*)

SELECTION OF 3 BRITISH CHEESES

Grapes, celery, biscuits, plum chutney (gf, v*)

STRAWBERRY ETON MESS

Strawberry, vanilla cream, meringue, sorbet

Liqueur coffee cocktail

<i>Irish</i> - double espresso, double cream, Jamesons whisky	£7
<i>Calypso</i> - double espresso, double cream, Tia Maria	£8
<i>French</i> - double espresso, double cream, Courvoisier	£7
<i>Jamaican</i> - double espresso, double cream, Red leg spiced rum	£7
<i>Irish cream</i> - double espresso, double cream, Baileys cream	£8
<i>Italian</i> - double espresso, double cream, Amaretto	£8
<i>German</i> - double espresso, double cream, Luxardo cherry liqueur	£8

Coffee & Hot Chocolate

CAFETIERE Small (1), Medium (2), Large (4)	£3.50 / £5.50 / £7.50
ESPRESSO Single/ Double	£2.50 / £3.50
AMERICANO	£2.50
LATTE / FLAT WHITE / CAPPUCCINO	£3.50
MOCHA	£3.50
CALLEBOUT CHOCOLATE, hot milk	£3.75

Loose Leaf Teas

ASSAM	GREEN
BREAKFAST BLEND	JASMINE
CAMOMILE	LAPSANG SOUCHONG
DARJEELING	PEPPERMINT
EARL GREY	ROOIBOS
	£3

Infusions

FRESH MINT
CANARINO (LEMON PEEL)
FRESH GINGER
£3.50

Follow GF for gluten free/ DF for dairy free/ V for vegetarian and V for vegan
For dietary requirements and food allergies, please ask one of our team members for assistance.
A discretionary 10% service charge is added to the bill. Prices are inclusive of VAT.