



SUNDAY MENU

STARTERS

Soup of the day, olive oil ciabatta crostini **£9.95**

Yellow fin tuna & Scottish salmon sashimi, pickled ginger, wasabi mayonnaise, sesame, hoisin **£15.95**

Black pepper beef carpaccio, celeriac remoulade, rocket & parmesan **£14.95 Gf**

Prawn cocktail, baby gem lettuce, avocado, smoked paprika Marie rose, **£13.95 Gf**

Shiitake mushroom & butternut squash arancini, whipped goats cheese, pomegranate, black truffle **£12.95 V**

Five King prawns with tail on, served with smoked paprika Marie rose Sauce **£14.95 Gf**

SUNDAY ROASTS

All roasts served with, garlic & rosemary roast potatoes, cabbage & smoked bacon, honey roasted root vegetables, tender stem broccoli.

Hertfordshire Ribeye of beef with Yorkshire pudding **£24.95**

Oxfordshire, badger faced, roasted leg of Lamb **£24.95**

Gloucester old spot, slow roasted shoulder of pork **£22.95**

Cotswolds free range roasted chicken breast **£22.95**

Royal Roast, one slice of Beef, Pork & Lamb **£29.95**

MAINS

Sweet potato Rogan Josh, basmati rice, chickpea & lime salsa, toasted cashews **£19.95 Gf Vg**

Baked Greek aubergine, tomatoes, peppers, red onions, olives, capers, vegan feta cheese **£16.95 Gf Vg**

Pan fried fillet of sea bream, salt cod brandade, tender stem broccoli & sauce vierge **£26.95**

Fish & chips, minted peas, tartar sauce, lemon **£22.95**

Flower pot beef burger, cheddar cheese, BBQ pulled pork, fat chips, lettuce, tomato, gherkin, chipotle mayonnaise **£19.95**

The Wild Pig Farm Shop in Stadhampton, Oxfordshire are one of our main suppliers of meat, including Gloucestershire Old Spot Pork & Welsh Badger Face Lamb reared at the Wild Pig, the first farm and shop in the world to be awarded TSG status and also awarded for welfare excellence by Compassion in World Farming.

* Some dishes can be adapted to suit V/Vg. Should you have any specific requirements or allergies please speak with your server.

Service charge is not included for tables of under 6 and is left entirely to your discretion. Tables of 6 and above will have a 10% service charge added to the total.



SHARING

Chateaubriand for two, fat chips, balsamic cherry tomatoes, watercress, peppercorn sauce **£69.95**

SIDES

Fat chips **£4.50**

Pigs in blankets **£4.25**

Cauliflower cheese & crispy onions **£4.95**

Tender stem broccoli, chili & garlic **£4.50**

Steamed new potatoes, spring onion & caper **£4.95 Gf**

Heritage tomatoes, red onion, balsamic, basil **£4.95 Gf**

Yorkshire pudding **£1.95**

Green leaf salad **£3.95 Gf**

DESSERTS

Flourless chocolate brownie, mandarin puree, vanilla ice cream **£9.95 Gf**

Limoncello creme brûlée, raspberry compote, vanilla shortbread **£9.95**

Flower pot carrot & clementine cake, raspberry ice cream, hazelnut chocolate soil **£9.95**

Selection of British cheeses, celery, grapes, chutney, biscuits **£14.95**

ICE CREAMS & SORBET

Vanilla / Chocolate / Strawberry Ice cream // Mango / Lemon / Passion Fruit Sorbet

£5.00/ 2 scoops £6.95 / 3 scoops

Affogato

Single scoop of vanilla ice cream topped with a single shot of espresso **£8.25 Gf**

with Amaretto Liquor **£10.25**

Coupe Colonel

Single scoop of lemon sorbet topped with a single shot of Grey Goose Vodka **£8.25 Gf**

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