

GRILL

SUNDAY LUNCH MENU

2 courses for £45 | 3 courses for £55

NIBBLES

Nocellara Marinated Olives [v] (SD)	6
Smoked Almonds [v] (N)	6
Cotswold Breadboard [v] <i>West's Bakery granary cobb & focaccia, Netherend Farm butter, Spanish extra virgin olive oil</i> (G, M, N)	8
Salt & Pepper Squid <i>Aioli, red pepper jam</i> (E, G, M, Mo, Mu)	14

MAINS

Cornish Cod <i>Provençal tomato sauce, butter beans, chorizo, pan-roasted fennel</i> (Ce, E, F, M, SD)	
Roast Cauliflower with Chickpea Dhal [p] <i>Pomegranate, crisp onions, cucumber & coconut yoghurt, chutney</i> (G, M, SD)	

ROASTS

Sirloin of Beef Half Chicken Pork Belly Nut Roast (Ce, E, G, M, Mu, N, SD) <i>All served with roast potatoes, roast carrots, seasonal greens, Yorkshire pudding and gravy.</i>	
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SIDES

Chunky Chips [p] <i>Caramelised onion salt</i> (G)	6
Chunky Chips [p] <i>Truffle & Parmesan</i> (G, M)	8
Wild Rocket Salad <i>24-month aged Parmesan, pickled shallots</i> (M, Mu, SD)	6
Baked Heritage Vegetables <i>Balsamic, aged feta</i> (M, Mu, SD)	6
Garden Vegetables [v] <i>Buttered brassicas</i> (M)	6
All-Butter Mash (M)	6
Cauliflower Cheese (G, M)	6

STARTERS

Burrata [v] <i>Warm heritage vegetables & balsamic dressing</i> (M, Mu, SD)	
Classic Prawn Cocktail <i>Tiger prawns, Baby Gem lettuce, Marie Rose, toasted brown bread & Netherend Farm Butter</i> (C, E, F, G, M, Mu, SD)	
Green Salad [p] <i>Artichokes, baked vegetables, quinoa, ras el hanout dressing</i> (Mu, SD)	
Chicken Caesar Salad <i>Chargrilled chicken, Baby Gem lettuce, anchovy dressing, croutons</i> (E, F, G, M, Mu, SD)	

PUDDINGS

Warm Pear Frangipane Tart <i>Vanilla pear purée, vanilla ice cream</i> (E, G, M, N)	
Chocolate Orange & Yuzu Gateaux <i>Chocolate sorbet</i> (E, G, M, N)	
Humble Crumble <i>Seasonal berries & orchard fruits, vanilla ice cream, custard</i> (E, G, M)	
White Chocolate, Whisky Bread & Butter Pudding <i>Honeycomb, whisky anglais, vanilla ice cream</i> (E, G, M, SD)	
Local Cheese <i>Rye crackers, chutneys, jelly</i> (Ce, G, M, Mu, N, SD)	

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Sc] SESAME SEEDS.

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill. *Vegetarian [v] Plant-based on request [v+p] Plant-based [p]*