

Sunday Lunch Menu 17th January 2010

Starters

Homemade soup of the day with chunks of bread (v)

Potato, olive and sun blushed tomato pancake with gratinated goats cheese and mixed greens (v)

Breaded brie wedges with chili jam and mixed leaves (v)

Seared pigeon breast with apricot puree, micro greens and toasted seeds

Main course

Butternut squash risotto topped with parmesan (v)

Fillet of sea bass served, thyme flavored potatoes and salsa verde

Thyme roasted Pork served with a medley of vegetables, apple sauce and gravy

Roast rib of Gloucestershire Beef served with roast potatoes, medley of vegetables, Yorkshire pudding and a red wine jus

Dessert

Ice cream and sorbet selection

Dark chocolate mousse served with marinated morello cherries

Banana and pecan toffee pudding with butterscotch sauce and dark chocolate ice cream

Selection of cheese and biscuits garnished with biscuits, grapes, celery and apple slices

£11.95 main course only, £14.95 for 2 courses or £17.95 for 3 courses and tea or coffee
Children's portions are charged at half price.

All of our food is cooked to order so some dishes may take longer to prepare.

We purchase ingredients as locally as possible and only use free-range eggs.

(V) Denotes suitable for vegetarians. All prices are inclusive of VAT at current rate, but excludes service, which is at your discretion. Please speak with a manager if you have any questions regarding allergies or GM foods.