



Sample Sunday Lunch Menu

2 courses £15.95 per person

3 courses £21.50 per person

Green pea, ham and mint soup with a warm roll

Smoked trout and cucumber terrine with lemon dressing (gf)

Chicken liver pate (gf) with butternut squash, apple chutney, warm toasts

Chilled cantaloupe melon with fruit sorbet (v/gf)

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Topside of Fairford beef, homemade Yorkshire pudding and pan gravy **

Roasted loin of Lechlade pork, apple sauce and seasoning **

Roast chicken, bacon-wrapped chipolatas, sage and onion stuffing **

Grilled sea bass fillet with ginger and garlic (gf)

Dressed fresh crab, salad, coleslaw and new potatoes **

Spinach, stilton and cranberry wellington (v)

Served with fresh market vegetables and potatoes

***Gluten free gravy available*

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Raspberry & hazelnut meringue roulade (gf)

Lemon panacotta tart, clotted cream

Chocolate truffle torte

Selection of locally made Ice Creams (gf)

Cheese Platter with grapes, celery and biscuits (£1.50 supplement)

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Freshly Filtered Coffee or Tea with mints (£1.50 supplement)