



Sunday Lunch Menu

Nibbles for the table

Homemade Cotswold crunch loaf & Japanese milk bread, Ampers&nd butter, Whipped lardo £5.50
Marinated mixed olives, caperberries £3.50

Starters

Courgette & dill soup, homemade bread £6.50

Salt and pepper squid, lemon aioli £6.50

Boneless chicken wings, buffalo sauce gel, blue cheese mousse, chicken lollipop, celeriac remoulade £7.50

Beetroot salad, roasted beetroot, crispy goat cheese, watercress, balsamic £7.00

Mains

Paddock Farm of Brailes roast meats -

Rump of Beef £23.50

(Served pink or well done)

Pulled Lamb shoulder £20.00

Roasted Chicken breast £17.00

(All Feldon roasts include roast potatoes, buttered seasonal vegetables, Yorkshire pudding, vegetable purée & red wine gravy)

Pan roasted Halibut, potato, samphire, caper and lemon butter £20.00

Ricotta gnudi, wild garlic pesto, tomato sauce, seasonal vegetables £16.50

Desserts

Baked peach cheesecake, caramel almond biscuit, peach compote, chargrilled peach, white peach sorbet £7.50

Chocolate pot, mascarpone mousse, berry compote, shortbread almond crumb £7.50

Churros, cinnamon sugar, butterscotch dipping sauce £4.00

Two scoops of homemade ice cream, shortbread crumb £7.50

(Vanilla, Salted caramel, Cherry, Popcorn, Pistachio, Strawberry sorbet)

British cheese selection, house chutney, Cheese straw, fennel cracker £10.00

(Harrogate blue, Wookey hole cheddar, Wigmore & Cerney Ash)

*Some of our food may contain allergens – please speak to a member of the team if you have concerns.
Discretionary 12.5% service charge applicable.*