

# Sunday Lunch Allergens

## Starter Plates

### TP bread box (d)(g\*)(sd)(v)

*Cotswold Crunch sourdough, rye bread, Netherend Farm butter, Cotswold Gold rapeseed oil & aged balsamic*

### Spring greens soup (d)(g\*)(sd)(v)

*Broccoli, spinach, watercress & leek soup, herby garlic butter sourdough*

### The real onion bhaji (mu)(pb)(sd)(v)

*Red & spring onion, chive & leek bhaji, tamarind ketchup*

### Spanish serrano ham & whipped Rosary Ash goat's cheese (d)(g\*)(mu)(sd)

*Toasted rye bread, red onion marmalade, balsamic glaze*

### Smokin' Brothers sashimi-cut smoked salmon (e)(f)(g\*)(sd)

*Avocado smash, pickled quail's egg, mooli, wasabi mayonnaise, rye bread*



## Main Plates

### Roast sirloin of English beef, braised beef blade pressing, horseradish & gravy (d)(e)(g)(sd)

### Roast Gloucester Old Spot pork loin, crackling, apple sauce & cider sauce (d)(e)(g)(mu)(sd)

### Roast tandoori-spiced, corn-fed chicken supreme, coriander stuffing & makhani sauce (d)(e)(g)(mu)(sd)

### Wild mushroom, spinach & sweet potato masala curry pie, truffle & almond korma sauce (d)(e)(g)(mu)(sd)(v)

*All served with TP roast potatoes, honey-glazed carrots, spring greens, Evesham tenderstem broccoli & Yorkshire pudding*

### Indulge in:

#### Double Gloucester cauliflower cheese (d)(e)

#### Pigs in blankets (g)(sd)

#### TP roast potatoes (c)(mu)

### Heritage beetroot risotto (d)(e)(sd)(v)

*Roasted beetroot, feta & toasted seed crumble, herb salsa, free-range poached egg*

### Roast ChalkStream trout fillet (c)(cr)(d)(f)(mu)(sd)

*Warm potato & olive salad, crushed garden peas, coconut & tamarind crab shell broth, pickled mooli*



## Proper Puds

### Rhubarb & apple crumble, TP style (d)(e)(g)(n)(v)

*Sablé Breton, warm vanilla custard, vanilla ice cream*

### Espresso date pudding (d)(e)(g\*)(v)

*Salted caramel sauce, iced latte ice cream*

### Mango & coconut cheesecake (pb)(v)

*Mango & coconut mousse, mango salsa, guava sorbet*

### Local cheese plate (c)(d)(g\*)(mu)(sd)

*Hereford Hop, Alex James' Blue Monday, Rosary Ash goat's cheese, Cotswold Brie.*

*Served with fresh honeycomb, home-made chutney, grapes, quince jelly & a selection of artisan biscuits*

## Mini Puds

**Or fancy something sweet, but feeling pretty full? Pick one of these mini puds, served with your choice of tea or coffee.**

### Lemon & basil dome (v)(m)(e)(g)

*Lemon mousse, lemon basil gel, meringue & basil sablé*

### Strawberry & almond tart (d)(e)(g)(n)(v)

*Strawberry compôte, almond cream, almond crumble*

### Chocolate & caramel choux (d)(e)(g)(n)(v)

*Chocolate cream, caramel, chocolate craquelin*

### Pair of home-made petits macarons (d)(e)(n)

(c) Contains celery, (cr) Contains crustaceans, (d) Contains dairy/milk, (e) Contains egg, (f) Contains fish, (g) Contains gluten, (g\*) Can be made with gluten, (l) Contains lupin, (m) Contains molluscs, (mu) Contains mustard, (n) Contains nuts, (p) Contains peanuts, (pb) Plant based, (s) Contains soya, (sd) Contains sulphur dioxide, (se) Contains sesame seeds, (v) Vegetarian

[View our other allergen menus](#)