Festive Sunday Lunch

Served daily 12-3pm

Starter Plates

TP bread box (g*, v ,d, sd) **£5**
Cotswold Crunch sourdough, rye bread, Netherend Farm butter, Cotswold Gold rapeseed oil & aged balsamic

Curried parsnip & apple soup (g*, v, d, sd, mu, c) **£10**
Granny Smith apple compôte, toasted sourdough

The real onion bhaji (pb, v, sd, mu, c) **£10**
Red & spring onion, chive & leek bhaji, tamarind ketchup

Slow-cooked ham hock confit salad (sd, mu, c, n) **£16**
Pickled beetroot, red chicory leaves, toasted hazelnut, Tewkesbury mustard dressing

Smokin' Brothers sashimi-cut smoked salmon (g, sd, mu, g*,f) **£16**
Avocado smash, pickled quail's egg, mooli, wasabi mayonnaise, rye bread

Guineafowl and cornfed chicken terrine (g, sd, mu, g*, c) **£12**
Winter truffle rémoulade, pickle shimeji mushroom, toasted brioche, toasted chestnuts

Main Plates

Roast sirloin of English beef, braised beef blade pressing and gravy (g*, sd, c,) **£25**

Winter-spiced roast pork belly, sage & onion stuffing & cider sauce (g*, sd, c, d) **£22**

Roast Cotswold turkey, pigs in blanket, chestnut and cranberry stuffing, pink peppercorn turkey sauce (g*, sd, d, mu, c) **£22**

Spiced winter root vegetable & feta wellington, cashew nut korma sauce **£20**
(g, d, v, sd, c, e, n)
All served with TP roast potatoes, Yorkshire pudding, honey-glazed carrots & parsnip, spiced red cabbage & winter kale

Add on:

Double Gloucester cauliflower cheese (d, v, mu) **£6**
Pigs in blankets (g, mu, sd) **£6**
Extra TP roast potatoes (mu) **£6**

Pumkin and sage ravioli (v, e, sd, d) **£20**
Winter-roasted squash, confit cherry vine tomatoes, basil pesto, Parmesan crisp

Roast Chalk Stream trout fillet (f, cr, mu, sd, c) **£22**
Warm potato & olive salad, wilted cavolo nero, pickled kohlrabi, lemongrass & galangal coconut-spiced broth

Mini Puds

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

White chocolate & blood orange dome (d, e, g, v) **£8**
White chocolate mousse, orange gel, orange glaze, vanilla sable

Mont Blanc choux au craquelin (d, e, g, v)
Vanilla & chestnut chantilly choux bun, chestnut puree **£8**

Chocolate, whisky & caramel (s, d ,e ,g ,v)
Chocolate & whisky flavoured crèmeux, miso caramel **£8**

Pair of homemade petits macarons (d, n, e, v) **£8**

Proper Puds

Bramley apple & Calvados crumble (g*, d, e, n, sd, v) **£10**
Brown butter & oat biscuit crumble, calvados custard, vanilla ice cream

Pear, black berry and almond frangipane tart (g, v, d, e, n) **£10**
Blackberry sauce, Cotteswold Dairy clotted cream

Clementine and stem ginger cheesecake (v, g, d, e) **£10**
Burbon whisky ice cream

Local cheese plate (c, g*, d, sd, mu) **£16**
Hereford Hop, Alex James' Blue Monday, Rosary Ash goat's cheese, Cotswold Brie.
Served with fresh honeycomb, homemade chutney, grapes, quince jelly & a selection of artisan biscuits

(c) Contains celery, (cr) Contains crustaceans, (d) Contains dairy/milk, (e) Contains egg, (f) Contains fish,
(g) Contains gluten, (g*) Can be made without 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