

## Starter

Cream of Jerusalem artichoke, truffle oil, artichoke crisps	8
Severn& wye beetroot and gin cured salmon, pumpernickel, watercress, dill, mustard & honey	10
Duck liver parfait, red onion jam , toasted brioche	9
(Vg) Celery, fennel, chicory, pickled pear, crispy shallot, roasted sesame seed, miso dressing	9

Sunday roast	
Served with roasted potato, Yorkshire pudding, seasonal vegetables, gravy	
Rare Roasted Beef, horseradish sauce 1091kcl	24
Slow Roasted Pork Belly, apple sauce 1589kcl	20
Half Roasted Free-Range Chicken, sage & onion stuffing 1236kcl	20
Roasted free range turkey, pigs in blanket, sage and chestnut stuffing 1060kcl	22
Mushroom, Spinach, & Butternut squash, Feta Pithivier, onion gravy 1295kcl	17

## Main

Roasted butternut squash, kale & toasted chick pea macadamia curd, tagine spiced dressing (Vg,Gf)	18
Mushroom, tarragon broth, wild mushroom ravioli, with rustic bread (N.Vg)	19
Brisket Beef Burger, cheddar cheese, streaky bacon, lettuce, tomato, caramelised onion	17
Beer Buttered Fish & Chips, haddock fillet, minted pea pure, tartare sauce 1217kcl	17

## Sides

Mash potato, minted new potatoes, skin on fries, triple cooked chips	5
Garlic cream spinach, peas and lettuce, broccoli and chilli, Brussels sprout bacon and chestnut	5

## **Desserts**

Sticky toffee pudding, butterscotch sauce	8.50
Bake white chocolate and orange cheesecake, cranberry compote	8.50
Blackberry steam pudding. Vanilla custard .	8.50
Orange and polenta cake , cream and pistachio	8.50
Sorbet, Raspberry, Coconut, Mango	7.50
Ice Cream , Dark Chocolate , Vanilla bean, Salted Caramel	7.50
British cheese selection , Blackstick blue, Rosary Ash Goat log , Tornegus, Bath white serve with ho	me-
made chutney, fruit and biscuit	14
Single portion of cheese	7