

SUNDAY MENU

Sunday, 8th April 2018 | Served from 12.00pm until 5.00pm

APERITIFS

Bloody Mary [v] - 6.00 | Glass of Prosecco [v] - 7.50 | Virgin Mary [v] - 4.00

STARTERS

Pan Fried Chorizo - 6.00

orange & fennel salad, beetroot aioli

Westcomb Ricotta Gnocchi [v] - 5.00

smoked purple carrot purée, pickled carrot, black gem hearts

Roasted Atlantic Langoustine - 6.50

charred shallot butter, wholemeal bread

SUNDAY ROASTS

*all roasts are served with roast potatoes, Yorkshire pudding,
seasonal greens, roasted roots & gravy*

The Nettle & Rye Triple - 19.00

*55 day aged Hereford Cross sirloin, braised ox cheek,
Gloucester old spot pork belly, Frampton on Severn salt marsh shoulder of lamb*

55 day aged Hereford Cross Sirloin & Braised Ox Cheek - 15.00

Gloucester Old Spot Pork Belly & Fennel Seed Crackling - 13.00

Frampton on Severn Salt Marsh Shoulder of Lamb - 14.00

Salt Baked Beetroot [v] - 11.00

braised red cabbage, salsa verde, vegetarian gravy

SIDES

Cauliflower Cheese [v] - 4.00 | Cauliflower Cheese with Bacon [v] - 5.00 | Roast Potatoes [v] - 3.00

Roasted Root Vegetables [v] - 3.00 | Yorkshire Pudding [v] - 1.00 | Seasonal Greens [v] - 4.00

DESSERTS

Chocolate Brownie [v] - 4.50

honeycombe, chocolate & brandy sauce

Lemon Posset [v] - 5.00

rhubarb compote, meringue

Real Vanilla Ice Cream or Orange Sorbet [v] - 4.00

shortbread

British Cheeseboard [v] - 6.00

crackers, seasonal pickles