

# SUNDAY LUNCH



## COCKTAILS

Bloody Mary 7.5

Swan Bramble - *Gin, Lemon Juice*

*house raspberry syrup* 11

Summer Cup - *Gin, pimm's, fresh strawberries, mint, lemonade* 11

Lava Lamp - *Vodka, cranberry juice, champagne* 14

## NIBBLES

Cotswold crunch sourdough House butter (v) 8

Nocellara olives 5

Chicken liver parfait gougère maple syrup 7.5

Mucky toast, maldon salt 5.5

Chorizo popcorn 6

## ROASTS

Salt Aged Glenarm Longhorn Sirloin of Beef,

Thyme Roasted Potatoes, Red Wine Sauce,

Creamed Horseradish & Yorkie 25

Leg of Marsh Lamb, Thyme Roasted Potatoes,

Red Wine Sauce, Mint Sauce & Yorkie 24

Loin of Kelmscott Pork, Crackling, Baked Apple

Sauce, Thyme Roasted Potatoes, Red Wine Sauce  
& Yorkie 23

Half Roast Chicken, Thyme Roasted Potatoes,

Bread Sauce, Red Wine Sauce & Yorkie 21

Roast Celeriac, Thyme Roasted Potatoes,

Vegetarian Gravy, Yorkie Pudding 18

Served with:

Burnt Butter Cauliflower Cheese,

Roasted Roots & Greens

## CHEESE

A selection of British cheese with oat crisp bread  
1 for 4 - all for 12

Colston Bassett, westcombe Cheddar, Rollright &  
Tunworth

## STARTERS

Lovage & potato soup, grilled Mark's sourdough (v) 8

Twice baked double Gloucester soufflé, spinach &  
chive cream (v) 10

Smoked salmon, horseradish, potato salad & crisp rye  
bread 14

## MAINS

Pan roasted cod, cream potato, spinach with  
chive sauce 25

Beef burger, truffle mayo, red wine onion,  
cheddar, lettuce, tomato, pickles & fries 17

## SIDES

Crispy green salad 4

Tenderstem broccoli & hazelnuts 5

Honey roasted, seasonal roots 6

Brussel tops, buttered chestnuts 6

Pig in blanket 2 *each*

## DESSERTS

Sticky figgy pudding, salted butterscotch sauce &  
clotted cream 8

Blackberry, apple & birds custard trifle 8

Pistachio & olive oil cake, Valrhona chocolate  
crèmeux & raspberry sorbet 10



Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill

Allergens? - Please ask your server

