

Sunday Lunch Menu

Starters

Homemade Soup of the Day

Served with a freshly baked bread roll and butter. £5.65

Smoked Mackerel Mousse

Encased in oak smoked Salmon served with a refreshing yoghurt and cucumber dressing infused with fresh mint. £6.95

Deep Fried Trio of Soft Cheeses (V) (*Brie, Camembert and Goats Cheese*)

Encased in a light almond crumb served on a selection of homemade preserves. £6.95

Duck Liver Paté

Flavoured with a hint of Armagnac wrapped in Parma ham served with a lightly spiced plum preserve and warm toasted baguette. £6.95

Roasted Asparagus

Wrapped in Parma Ham served with a traditional delicate Hollandaise. £7.50

Fresh Crab and Crayfish

Bound with a light Dill Mayonnaise served under a blanket of oak smoked salmon on a cushion of Lemon dressed leaves. £9.95

Deep Fried Calamari

Lightly spiced served with a delicate Lemon Mayonnaise. £7.50

Sautéed Wild Mushrooms (V)

In a rich Garlic Cream topped with a mild cheese fondue served with crisp garlic bread. £7.50

Lightly Spiced Fresh Crab Cakes

Served with a sweet chilli salsa and garlic mayonnaise. £7.50

Main Course

Roast Beef

Local reared beef served with Yorkshire pudding, herb roast potatoes and a selection of seasonal vegetables with a red wine jus. £12.50

Roast Pork

Home reared 'Gloucester Old Spot' pork served with Yorkshire pudding, herb roast potatoes and a selection of seasonal vegetables with a red wine jus. £10.95

Baked Succulent Supreme of Chicken

Filled with asparagus and French brie encased in parma ham. Dressed with a rich cider cream served with marquis potatoes. £15.75

Roast Saddle of Venison (Best served pink)

Served on bubble and squeak dressed with a redcurrant and port wine jus garnished with petit florets. £19.95

Grilled Prime Centre Cut Cod Loin

Served on a cushion of creamed leeks, dressed with a light Irish cheddar and chive sauce with Marquis Potatoes. £15.95

Poached Fillet of Salmon

Dressed with a tomato and fine herb sauce topped with a mild stilton glaze served with duchess potatoes garnished with feathered scallions. £15.50

Pan Fried Fillet of Sea Bass

Served on a fresh crab cake with delicate saffron cream, garnished with crayfish. £17.95

Deep Fried Monk Fish

Encased in a wholemeal and herb crumb, served on a sweet citrus sauce with a wild rocket Cherry tomato and red onion salad topped with crisp pancetta. £17.95

Wild Mushroom Risotto (V)

Topped with wild rocket and parmesan shavings infused with a fresh herb oil. £13.95

Dessert

Light Choux Pastry Swans

Filled with Chantilly cream served on a dark chocolate lake garnish With fresh berries. £5.75

Chocolate and Black Cherry Cheesecake

Laced with Kirtch topped with a crisp almond praline £5.50

Raspberry Crème Brûlée

Served with homemade Lemon Shortbread £5.50

Chocolate and Orange Parfait

Served on a crisp Almond Praline £5.50

Light Chocolate Mousse

Served on a banana caramel topped with meringue mushrooms. £5.50

Brandy Snap Basket

Filled with a vanilla crème patissier and a cornucopia of fresh fruits, finished with a strawberry glaze. £5.75

Sticky Toffee Pudding

Served with a rich fudge sauce and topped with vanilla ice cream £5.50

Light and Dark Chocolate Brownie

With a dark chocolate sauce and white chocolate ice cream. £5.95

Wafer Thin Pancakes

Filled with vanilla ice cream served in a fresh peach sauce laced with schnapps. £5.95

Selection of Refreshing Ice Creams or Sorbets

£4.75

Cheese Board

A selection of English and Continental cheeses and biscuits with grapes Served with homemade fruit cake and pear chutney. £7.95

With port £9.95

Desserts freshly cooked at your table

Crêpe Suzette

Crêpe suzette with orange juice, brown sugar and Grand Marnier liquor. £9.50

Banana Flambé

Banana Flambé, vanilla ice cream and banana liquor £9.50

Menu correct at time of printing. Dishes may vary due to season and all items on our menus are subject to availability. Unfortunately we cannot guarantee that any of our food is free from nuts or traces of nuts, if you have any specific dietary requirements please speak to a member of staff before ordering. Fish dishes may contain small bones. All dishes are prepared and cooked fresh to order on the premises so cooking times may vary. All prices include VAT. Please Note: 10% Service Charge will be added.