

## Typical Sunday Lunch Menu

2 Courses £16.95

3 Courses £19.95

Marinated Olives, Feta Cheese & Home Dried Tomatoes

Smoked Salmon Salad with caper, dill & mixed leaves

Leek & Potato Soup with fresh herbs

Pressed Terrine of Ham Hock with home made piccalilli & toasted granary bread

Traditional Fishcakes with shallot & tarragon dressing

Rocket & Parmesan Salad, basil pesto, balsamic, olives & home dried tomatoes

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Fresh Egg Tagliatelli with a creamy mushroom & chive sauce, grated parmesan

Seared Fillet of Salmon, crushed potatoes, buttered spinach & white wine cream sauce

Roast Loin of Middle White Pork, sage & onion mash, cabbage & bacon, red wine jus

Pan Seared Breast of Chicken with new potatoes, creamed leeks & tarragon cream sauce

Roast Leg of Malvern Hills Grass Fed Lamb, creamed potatoes, mixed vegetables & rosemary jus

Traditional Roast Hereford Beef served with all the trimmings & a red wine jus

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Selection of Home Made Ice Creams & Sorbets with soft fruits & raspberry coulis

Pear & Apple Frangipane Tart with wild blackberry sorbet

Apricot Glazed Bread & Butter Pudding with vanilla ice cream

Three Counties Cheese Plate a selection of superb local cheeses and Colston Bassett Stilton

Refreshing Lemon Posset with raspberry sorbet

White Chocolate Mousse with mango sorbet

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Espresso, Cappuccino, Americano, Filter Coffee or Infusions with Home Made Petit Fours

£3.75

If you would like to leave a tip it will be shared entirely and equally between all members of staff

## Locally Sourced Food Suppliers

Hereford Beef, Malvern Hills Grass Fed Lamb, Woodland Pork & Free Range Chicken all from Hillworth Farm, Longdon, Tewkesbury; Fresh Fish from New Wave Seafoods, Gloucester; Vegetables from Pershore Produce; Cheese from Fromage to Age, Chipping Campden We would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products