

# SUNDAY LUNCH

2 COURSES £20, 3 COURSES £24

## STARTERS

Crispy Pig's Head, Black Pudding & Heritage Carrots

Citrus Cured Salmon with Salmon Mousse, Dill Pickled Cucumber & Rye

Ham Hock Terrine, Piccalilli & Toasted Brioche

Cheddar & Ale Soup

Crab Scotch Egg with Shellfish Bisque

Salad of Oxford Blue Cheese, Poached Pear & Chicory with Walnut Dressing

## MAINS

Slow Cooked Rump of Beef & Yorkshire Pudding

Little Hill Farm Pork Belly with Sage & Onion Stuffing & Apple Puree

Cotswold White Chicken with Chestnut Stuffing & Celeriac

Mushroom Wellington

*Served with Roast Potatoes & Vegetables*

Butternut Squash Gnocchi with Sage Pesto

Fish & Chips, Pea Puree & Tartar Sauce

Newbottle Farm Beef Fillet with Roasted Bone Marrow, Beer Braised Onions & White Horse Chips  
(£8 Supplement)

## DESSERTS

Sticky Toffee Pudding with Salted Caramel Ice-Cream

Crème Brûlée

Chocolate Mousse Cake, Blackberries & Crème Fraîche Sorbet

Apple Crumble Tart with Cinnamon Ice-Cream

Cheese with Fig Chutney & Crackers

Our chefs work in a small kitchen environment where most allergens are present including nuts and peanuts. Therefore **we can never guarantee** our dishes are completely free from traces of any known allergens