

# SUNDAY LUNCH

2 COURSES £20, 3 COURSES £24

## STARTERS

Crispy Pig's Head, Black Pudding & Gherkin Ketchup

Beer & Cheddar Soup

Burrata, Markham Farm Asparagus, Cucumber & Mint

Ham Hock Terrine, Grain Mustard & Piccalilli Vegetables

Smoked Haddock Scotch Egg, Red Pepper Sauce & Chorizo

## MAINS

Slow Cooked Rump of Beef & Yorkshire Pudding

Little Hill Farm Pork Belly & Apple Puree

Cotswold White Chicken, Asparagus, Peas & Broad Beans

Mushroom Wellington

*Served with Roast Potatoes & Vegetables*

Duck Egg, Soft Polenta, Asparagus & Pistachios

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

Fish & Chips with Pea Puree & Tartar Sauce

## DESSERTS

Sticky Toffee Pudding with Salted Caramel Ice-Cream

Chocolate Mousse with Hazelnut Ice-Cream

Bricolage Bread Pudding, Raspberries, White Chocolate & Raspberry Ripple Ice-Cream

Crème Brûlée

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