



## LIGHT BITES

Olives 4.50 (V) (GF)

Warm Rustic Bread 6.95 (V) Balsamic & Olive Oil

## TO START

Soup of the day 7.50 (G) (V) warm rustic bread

Smoked haddock & salmon fishcake 8.95 (G) langoustine bisque, herb salad

Crispy pork belly 9.50 apricot glazed Gloucestershire old spot pork, fennel & herb slaw, Korean BBQ sauce

Bloody Mary prawn cocktail 9.50 (G) Prawns with a bloody Mary inspired sauce, croutes

Whole baked camembert to share 16.00 (G) Roast garlic sauce & rustic bread

## SUNDAY ROAST

The finest meat sourced from the award-winning Aubrey Allen Butcher, served with roast potatoes, seasonal vegetables & rich gravy.

- Dry Aged Topside of Beef, Yorkshire pudding 22.50
- Free Range Roasted Pork Loin, stuffing, roasted apple & crackling 19.50
- Free Range half roast Chicken on the bone, stuffing 19.50
- Duo Roast – Beef & Pork 24.50
- No Roast, Yorkshire pudding 16.50 (V) everything but the meat
- Beetroot Wellington 17.50 (V) served with roast potatoes, seasonal vegetables and veggie gravy.

## MAINS

Grilled Sea Trout 22.00 (G) creamy white wine & caper sauce, new potatoes & seasonal vegetables

Sausage & Mash 18.50 (G)(VOA) braised red cabbage, mashed potato, crispy shallots, silver skin onions, gravy

Roasted cauliflower steak 17.50 (V) cauliflower ketchup, crispy rice, coconut curry sauce & pickled grapes

## SIDES

Braised red cabbage 6.00

Cauliflower cheese for one 5.00

Stuffing (3 pieces) 5.00

Seasonal vegetables 6.00

Yorkshire pudding 1.75

Cauliflower Cheese 7.50 (to share)

(V)- Vegetarian, (GF) Gluten free, (G) Modified gluten free, (VOA) Vegan option available.

Please inform a member of staff of any food allergies or special dietary requirements. Our food is prepared in a small kitchen where allergens are present, therefore we cannot guarantee complete separation.



## DESSERTS

### **Piña Colada Panna Cotta 9.50**

Bacardi, pineapple & coconut panna cotta

### **Eton Mess 9.50**

Crushed meringue, forest berry compote & vanilla Chantilly cream

### **Great Western Crumble 9.50 (V) (GF)**

Ice cream or custard

### **Chocolate Brownie 9.50 (V) (GF)**

Indulgent chocolate brownie with vanilla ice cream

### **Ice Cream 2.50 per scoop (V) (VOA)**

Vanilla, Strawberry, Chocolate or Moonbeam & Peach

### **Sorbet 2.50 per scoop (V) (G)**

Lemon or raspberry

### **Aubrey Allen Cheese Board 6.50 Individual/ 14.00 Sharer**

Selection of British cheese with crackers, chutney, grapes & celery

## DESSERT WINE (125ml)

**2023 Sauternes "Les Garonnelles" 12.00** Lucien Lurton, France

**2022 Signature Late Harvest Malbec 13.00** Susana Balbo, Argentina

**NV Entice 14.50**, Hattingley Valley, England

## PORT (50ml)

**2017 LBV Port 3.80** Quinta do Crasto, Portugal

**NV Tawny Port 5.50** 10 Year Old, Quinta do Crasto, Portugal

## LIQUEUR COFFEE

Combustion Coffee with your choice of liqueur, finished with double cream, Decaf coffee available

**Irish Coffee 7.95** Jameson Irish whiskey, brown sugar & cream

**Baileys Coffee 7.95** Baileys Irish Cream

**French Coffee 7.95** Courvoisier Brandy, brown sugar & cream

**Italian Coffee 7.95** Amaretto, Brown sugar & cream

**Calypso Coffee 7.95** Tia Maria, dark rum, brown sugar & cream

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