SUNDAY LUNCH MENU

Served Sunday - 12pm to 6pm, pre-booking required for residents between 6pm-8pm

STARTERS

Roasted Red Pepper & Fennel Seed Scotch Egg, Romesco Ketchup, Dressed Leaves (vo) £8.5

Homemade Soup of the Day, Hobbs Bakery Sourdough £7

Maple Cured Salmon, Fennel Slaw, Preserved Lemon Gel, Puffed Wild Rice (gf) £9

Cheltenham Beetroot Carpaccio, Goats Cheese En Croûte, Endive, Toasted Caraway Seed Dressing (gfo) (v) £8.5

ROASTS

Roast Sirloin Of Herefordshire Beef, (gfo) £19

Roast Chicken & Smoked Bacon Parcel with Sausagemeat Stuffing £18

Roasted Pork Belly, Apple Sauce (gfo) £19

Leek, Lentil & Mushroom Nut Roast (gfo) (veo) £18

*All of the above are served with Yorkshire Pudding, Crispy Roast Potatoes, Seasonal Greens,
Maple Glazed Roots, Braised Red Cabbage & Red Wine Gravy.*

Add Cauliflower Cheese - £5

Pan-seared Salmon Fillet, Spring Vegetable Broth, Gnocchi, Crispy Greens, Pesto (gfo) (veo) £22

Goats Cheese, Spinach & Red Pepper Wellington, Pomme Purée, Mushroom Cream Sauce (v) £19

DESSERTS

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream (gfo) (veo) £8.5

Caramelised White Chocolate Crème Brûlée, Raspberry Viennese Whirls (v) £8.5

Double Chocolate Brownie, Chocolate Sauce, Honeycomb Ice Cream (v) (gfo) £8.5

Apple & Forest Berry Crumble, Crème Anglaise (v) £8.5

A selection of Local Cheeses & Biscuits, Seasonal Chutney, Grapes, Celery £10

Ice Cream Selection 2 scoops £4.5 / 3 scoops £6

*Vanilla | Strawberries & Cream | Chocolate | Welsh Gold Honeycomb | Raspberry Ripple |
Rum & Raisin | Blackcurrant Sorbet | Lemon Sorbet*

Our aim is to use the highest quality, locally sourced produce in all of our dishes!

**IMPORTANT - Please tell us if you have any food allergies
or special dietary requirements. We are happy to discuss which of our dishes can be adapted
to your specific needs. Please ask a member of the team for gluten-free options**

v = Vegetarian   vo = Vegetarian On Request   ve = Vegan   veo = Vegan On Request   gf = Gluten Free   gfo = Gluten Free On Request