

SUNDAY LUNCH

7TH MAY 2017

STARTERS

PEA AND MINT VÉLOUTÉ

Ham hock, mint oil

MUSHROOM RISOTTO

Parmesan crisp, truffle oil

SMOKED SALMON

Shallots, capers, lemon

THAI CRISPY DUCK PANCAKES

Asian vegetables, sweet chilli sauce

PLEASE BE ADVISED THIS IS
A SAMPLE MENU ONLY

MAINS

ROAST BEEF

FREE RANGE CHICKEN SUPREME

PORK BELLY

All served with duck fat roast potatoes, cauliflower cheese, seasonal vegetables, Yorkshire pudding

MONTY'S BURGER

Cheddar, bacon, Chips, mixed leaf salad

BATTERED HAKE AND TRIPLE COOKED CHIPS

Mushy peas, tartare sauce

PAN FRIED SALMON

Potato terrine, asparagus, garlic cream

SPICED COURGETTE LINGUINE (V)

Courgette, chilli, garlic, parmesan

DESSERTS

PANNA COTTA

Passionfruit gel, mango sorbet, fresh mango

BLACK FOREST SYLLABUB

Chocolate cream, cherry compote, petit four, cherry sorbet

RASPBERRY MOUSSE

Crisp rice, dried meringue, seasonal berries, popcorn ice cream, pistachio

SELECTION OF COTSWOLD CHEESES

Seasonal chutney, organic biscuits

Allergy advice All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.

A 10% discretionary service charge will be added to all bills