



Sample Sunday Lunch Menu, August 2015

STARTERS

Spiced apple and parsnip soup with bread and butter £4.95 (v)

Seared scallop with black pudding, pea purée and pea shoots £8.95

Deep fried halloumi cheese on a bed of green leaves £6.95 (v)

Spiced crab cakes with a smoked chilli jam £7.95

Sautéed chicken liver and bacon salad £6.95

MAIN COURSES

Roast sirloin of English beef, with Yorkshire pudding, served with roast potatoes, vegetables and gravy £15.95

Roast leg of duck with thyme served with roast potatoes, vegetables and gravy £14.95

Chargrilled lemon and thyme chicken served with seasonal salad or vegetables, and with fries or baby potatoes
£13.95

Grilled hake with a sun blush tomato tapenade and a warm Nicoise salad £16.95

Fresh pea, herb and cream risotto with wild rocket and Parmesan shavings (v) £13.95

Chargrilled aged 8 oz local sirloin steak with button mushrooms, big chips and rocket salad garnish £19.95
(pepper sauce £2.00)

Home made beef burger with cheese and bacon in a toasted brioche bun served with straw fries and dressed mixed salad £10.95

Home made Brinkworth Blue and leek quiche with fig, and olive oil and balsamic dressed salad £7.95 (Serrano ham £1.50, fries or new potatoes £2.50)

DESSERTS

Classic lemon tart made with fresh lemons and served with crème fraiche £6.25

Vanilla panna cotta with passion fruit coulis £5.95

Chocolate brownie with salted caramel ice cream £5.95

Sticky toffee pudding with double cream £5.95

Sorbet duo, a choice of locally made sorbets, including gin and tonic, strawberry prosecco*, peach Bellini*, and mango* £3.95

Ice cream trio, a choice of locally made dairy ice creams and gelatos including coffee, milk chocolate, ginger spice, honeycomb, mint chocolate chip, salted caramel, strawberry, and vanilla £4.25

*Contains less than 5% alcohol