

SUNDAY

GALLIMORES

Olives 4.95

Bread & Balsamic 4.95

Garlic Focaccia 5.95

ROASTS

Sirloin of Beef with Yorkshire Pudding 20.95

Pork Loin with Crackling & Sage & Onion Stuffing 17.95

Bone In Chicken Breast with Sage & Onion Stuffing 18.95

Naked Roast (Meat free) with Yorkshire Pudding 14.95

All of our Roasts are served with Roast Potatoes, Cauliflower Cheese, Carrot, Greens, Spiced Red Cabbage & Gravy
Vegetarian Gravy Available on Request

TO START

Soup of the Day with Crusty Bread 6.50

Salt & Pepper Squid with Roasted Garlic & Parsley Mayo 9.95

Deep Fried Falafel Baba Ganoush, Crispy shallots, Tahini 8.95

Ham Hock & Chicken Terrine with Piccalilli 8.95

Beef & Spring Onion Croquettes Katsu Curry Yoghurt 9.95

Severn & Wye Smoked Salmon Beetroot & Horseradish Caper Berries 10.95

MAIN COURSES

Gloucestershire Hand Cut Ham & Eggs with Triple Cooked Chips & Picalilli 13.95

Chicken Chorizo Orzo Pasta with Marinated Peppers 15.95

Pan Fried Sea Bass Fillets Baby Vegetables, Mustard & Taragon Sauce 21.95

6oz Steak Burger on Toasted Sesame Bun with Mustard Mayo, Burger Sauce, Baby Gem Lettuce, Tomato, Skin on Fries add Swiss Cheese 15.95
1.50

Monk Fish Scampi with Triple Cooked Chips, Mushy Peas, Lemon Caper Mayo 16.95

Roast Miso Cauliflower Steak with Beetroot & Squash Romesco Sauce, Whipped Vegan Feta 16.95

SIDES

Yorkshire Pudding 1.00

Roast Potatoes 4.95

Cauliflower Cheese 4.95

Spiced Red Cabbage 4.95

Greens 4.95

TO FINISH

Sticky Toffee Pudding 7.95
Salted Caramel Sauce, Vanilla Ice Cream

Treacle Tart 7.95
Lemon & Lime Syrup. Clotted Cream

Madagascan Vanilla Bean Rice Pudding 5.95
with Raspberry Jam

Affogato Double Espresso 4.95
with Vanilla Ice Cream

British Cheese Board 9.95
Red Onion Marmalade, Apple, Celery & Artisan Biscuits

Please speak to a member of staff if you have any dietary requirements or allergies. Provenance, cuts, ingredients of dishes may vary subject to supply. An optional 12.5% service charge added to all bills