Small Plates & Platters

Sourdough, Olives, Whipped Butter GFO/DFO/V **£9**
Baked Camembert with Cranberry Topper & Toasted Sourdough GFO/V **£18**
Soup Du Jour Sourdough, Whipped Butter V/GFO **£8**
Cream Of Mushroom On Sourdough GFO **£9**
BBQ Beef Burnt Ends topped with Alabama Sauce and Sesame Seeds **£9**

Sunday Lunch

Roast Sirloin of Beef GFO **£23**
Cotswold White Chicken Breast GFO/DF **£21**
Roast Packington Pork Loin GF/DF **£23**
Rack of Lamb **£27**
Vegetarian Roast V **£18**
All of the above served with:- Carrot, Roast Potatoes, Tenderstem, Yorkshire Pudding, Red Wine Jus

Sharing Roast Platter (For Two) Roast Sirloin of Beef, Cotswold White Chicken Breast, Roast Packington Pork Loin, Rack of Lamb, Carrot ,Cauliflower Cheese, Pigs in Blankets, Roast Potatoes, Tenderstem, Yorkshire Pudding, Red Wine Jus **£69**
Fish and Chips Garden Peas, Tartare Sauce GF **£19** (Add curry sauce £1.50)
Atlantic 'Monkfish' Scampi Chips, Garden Peas, Homemade Tartare Sauce GF **£19**
Beef Burger Brioche Bun, Streaky Bacon, Cheese, Burger Sauce, Baby Gem Lettuce, Crispy Onion, Fries GFO **£19** Double Up for £3
Kiev Chicken Burger Brioche Bun, Garlic Butter Mayo, Red Cabbage Slaw, Fries, Baby Gem Lettuce **£19**
Halloumi Burger Chilli Chutney, Fries, Slaw V/GFO **£14**
Fish Of The Week **£21**

Kids Plates

Roast Chicken **£11**
Roast Beef **£12**
Roast Pork **£12**

Sides

Cauliflower Cheese V **£5**
Stuffing Balls V **£4**
Roasted Longstem Broccoli V/GF **£4.5**
Red Wine Jus V/GF/DF **£3.5**
Yorkshire Pudding V **£2**
Pigs in Blankets **£4.5**
Chips V/GF **£4.5**

All dishes are made fresh to order. Please allow 30mins when ordering mains

Please make a member of staff aware of any allergies or dietary requirements.

V- Vegetarian VG- Vegan VGO-Vegan Option DF-Dairy Free GF-Gluten Free GFO - Gluten Free Option DFO - Dairy Free Option N-Nuts SH-Shellfish