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# SATURDAY LUNCH

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2 Courses £25 and 3 courses £30

## Tomato and Mozzarella (v)

Marinated Heritage Tomato, Shredded Mozzarella, Aged Balsamic, Basil, Sourdough Croutons

## Smoked Salmon

Smokin' Brothers Smoked Salmon, Lemon Puree, Charred Cucumber, Apple

## Ham Hock and Chicken

Terrine, Ale Pickled Shallot, Onion Marmalade, Leek Ash

## Asparagus (v)

Roast Evesham Asparagus, Crispy Hens Egg, Beurre Noisette Hollandaise, Parmesan

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## Chicken

Cotswold White Chicken Breast, 'Nduja Croquette, Caesar Salad

## Pork

Braised Belly, Cheek, Black Pudding, Hay Baked Crushed Celeriac, Apple

## Market Fish

Creamed Potato, Caper and Shrimp Butter Sauce, Crispy Kale

## Pea and Mint (v)

Pea Risotto, Broad Beans, Golden Cross Goats Cheese, Mint Oil

## Sirloin (£3 supplement)

8oz, 28 Day Aged Hereford Beef

King Oyster Mushroom, Salsa Verde, Baby Gem Salad, Truffle and Parmesan Fries

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## Apricot (v)

Whipped Vanilla Cheesecake, Poached Apricot, Biscuit Crumb, Apricot and Coconut Rum Puree

## Strawberries and Cream

Vanilla Panna Cotta, Poached and Fresh Strawberries, Shortbread Crumb, Meringue

## Chocolate and Coconut (v)

Set Layered Dark Chocolate Mousse, Coconut Ice, Coconut Sorbet

## Cheese (£2.50 supplement)

Selection Of 3 English Cheeses, Fig and Walnut Crispbread, Chutney

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## SIDES £4 each

Skin on Fries (v) Parmesan and Truffle fries (v) Classic Caesar Salad

Crushed Potatoes with Salsa Verde, Truffle Mac and Cheese (v)

Roast Chantennay Carrots with Maple and Hazelnut (v)

(v) = Vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.