



SUNDAY LUNCH MENU

SERVED 12-6pm

Nibbles

House Breads - Rosemary Focaccia, Sourdough, Harvest Bloomer
Cold Pressed Rapeseed Oil (vg) or Whipped Chicken Skin Butter **£5**
Kalamata and Nocarella Olives - Aromatic and Citrus Marinated **£5** (vg/gf)
Also see our light bites overleaf

To Start

Cotswold White Chicken, Wiltshire Ham & Parsley Terrine – Piccalilli, Truffled Brioche **£11.5**

Heritage Tomato & Burrata – Salad, Parsley **£11.5** (gf)

Light Salad - Maple Parsnip, Whipped Feta, Bromham Beetroot, Garden Leaf, Toasted Seeds, Vinaigrette **£8** (vg/gf)

Brixham Mackerel - Fennel and Orange, Lemon, Dill, Buttermilk, Basil **£13.5**

Flatbreads – Whipped Feta, Harissa, Lemon, Sumac **£9.50**

Butternut Squash Soup – Crispy Sage, Apple (vg) **£9.5**

Main Course

Stokes Marsh Farm Rare Sirloin of Beef - Roasted Potato, Root Vegetables, Creamed Leeks, Seasonal Greens,
Yorkshire Pudding, , Traditional Gravy **£24** (cgf)

Wiltshire High Welfare Belly of Pork - Roasted Potato, Root Vegetables, Creamed Leeks, Seasonal Greens,
Yorkshire Pudding, , Crackling, Traditional Gravy **£22** (cgf)

Root Vegetable & Lentil Wellington – Roasted Potato, Root Vegetables, Seasonal Greens, , Miso Gravy **£23**
(vg)

Cornish Hake – Herb Gnocchi, Curried Mussel Veloute, Coriander **£24.5**

Harissa Spiced Cauliflower – Braised Lentils, Coconut Yoghurt, Flatbread **£20**

Battered Hake – Triple Cooked Chips, House Made Mushy Peas, Tartare Sauce **£19**

Beef Burger - Brioche, Gem Lettuce, Beef Tomato, Virgin Mary Rarebit, House Ketchup, Tomato Salad **£18**

Vegan Burger - Bromham Beetroot, Falafel, Dill Pickle, Hummus, Harissa Yoghurt, Crisp Leaf, Potato Brioche
Bun, Virgin Mary Rarebit, House Ketchup, Tomato Salad **£18** (vg)

OAP Roast available £13

ADD CAULIFLOWER CHEESE £4.95

*GF = gluten free, CVG = can be GF, V = vegetarian, VG = vegan, CVG = can be vegan
please let us know prior to ordering of any allergens.
A discretionary 10% service charge will be added*



Light Bites Menu

SERVED 12-6pm

Nibbles

Rosemary Focaccia, Harvest Bloomer and Sourdough Bread
Pressed Rapeseed and Balsamic (vg) or Chicken skin butter £5

Kalamata and Nocarella Olives, Aromatic & Citrus Cold
Marinade £5 (gf) ,

Light Bites

All £6.75

Crispy Fried BBQ Pork Belly

Harissa Spiced Chicken

Sweet Chilli Prawns

Coconut Yoghurt

Smoked Beef Brisket Bites
Sauce Gribache

Hake Fishcakes
Tartar Sauce

Calamari, Lemon Aioli

Light Salad (vg/gf)
Beetroot, Peas, Parsnip,

Pakora Cauliflower,
Cucumber&MintRicotta

Whipped Feta, Harissa, Sumac, Flatbread

Angel Board

Any 3 Light Bites on a Board Served with Olives & Bread £20

Add triple cooked chips for £6

Summer Salads

Bromham Beetroot & Candied Walnut salad, Conference Pear, Local Goats Cheese, Crisp Leaves, Balsamic
Dressing £14

Summer Squash, Chickpea Salad, Spiced Whipped Feta, Carrot Hummus, Spinach, Pickled Onions,
Pumpkin Seeds Dukkah. Cotswold Gold Rapeseed Oil £14

Sweet Treats

Savarin, Cream, Fruits	£4 (vg)	Scone, Jam, Clotted Cream	£5
Cake of The Day	£4.5 (cgf)	Chocolate Brownie	£4.5
Tea Cakes, Whipped Butter & Jam	£3.5	FlapJack	£4 (gf)
2 Scones with Jam, Clotted Cream with Choice of Tea or Coffee £11.5			
2 Savoury Scones with Cream Cheese and Chutney, Choice of Tea or Coffee £12			

Please also see your Dessert menu

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