

ALLERGENS MENU

(Ve) Vegan (Gf) Gluten-free (Df) Dairy-free

Please make your server aware of your dietary requirements when ordering

PETIT DEJEUNER

Served every day 7.30am - 12pm

AGC full breakfast (Gf) (Df) £15

Pork farmhouse sausage, bacon, portobello mushroom, vine ripened tomatoes, black pudding, poached egg, baked beans, toasted sourdough bread

Toast & jam (Gf) £5

Fresh fruit salad (Gf) (Df) £9

Brioche bacon & egg bun (Gf) £9

Sweet cured bacon, fried egg, brioche bun

Avocado on toast (Gf) £10

Avocado on seeded bread, poached egg

AGC vegetarian breakfast (Ve) (Gf) £15

Vegan sausage, sauté potatoes, avocado, portobello mushrooms, roast tomatoes, baked beans, toasted sourdough

Scrambled eggs & smoked salmon (Gf) £12

Served on toasted brioche

Smoked salmon & avocado pain de campagne (Gf) £15

Club sandwich on grilled wholemeal (Gf) £16

Croque monsieur (Gf) £16

OEUFs

We serve eggs Burford Brown eggs from Clarence Court

Eggs benedict (Gf) £14.5

Poached eggs, San Daniele prosciutto, creamy hollandaise, toasted muffin

Eggs pomodoro (Gf) (Df) £11

Oven baked sourdough bread, wilted spinach, poached eggs, tomato & basil sauce, parmesan

Eggs royale (Gf) £14.5

Smoked salmon, poached eggs, toasted muffin, hollandaise sauce

Omelette cheese (Gf) £12

Omelette cheese & ham (Gf) £14

SUNDAY LUNCH

Served every Sunday 12pm - 6pm

1 COURSE £22

2 COURSES £27

3 COURSES £32

Onion soup (Gf) (Df)

Hand carved Severn & Wye smoked salmon, gravadlax, rye bread (Gf) (Df)

£5 supplement

Coquilles St Jacques (Gf)

Baked mushroom pot (Gf)

Fried calamari, roasted garlic aioli (Gf) (Df)

Roast striploin beef from Hurst farm, Slimbridge (Gf) (Df)

Roast lamb (Gf) (Df)

Roast chicken (Gf) (Df)

Roast pork (Gf) (Df)

Vegetarian Wellington (Gf) (Df)

Mousse au chocolat (Gf) (Df)

Seasonal sorbet (Gf) (Df)

HORS D'OEUVRES

Hand carved Severn & Wye smoked salmon, gravadlax, rye bread (Gf) (Df) £15

Onion soup (Gf) (Df) £8

Coquilles St Jacques (Gf) (Df) £15

Baked mushroom pot (Gf) (Df) £10

Fried calamari, roasted garlic aioli (Gf) (Df) £9

PLATS PRINCIPAUX

Tuna Niçoise (Gf) £20

Chicken caesar salad, crisp romaine lettuce, crispy bacon, croutons, caesar dressing (Gf) (Df) £18

Smoked haddock risotto, mascarpone, peas, leeks, parmesan (Gf) (Df) £18

Turbot to share (Gf) £35 per person

Lemon sole meunière (Gf) £30

Morels & truffle risotto (Gf) (Df) £18

White bean & cabbage stew (Gf) (Df) £17

SIDES

Pommes frites (Df) £4 Chantenay carrots (Gf) (Df) £5

Green beans & shallots (Gf) (Df) £4.5

Coq au vin (Df) £21

Duck cassoulet (Gf) (Df) £24

Rib-eye 10oz, pommes frites (Gf) (Df) £36

Calves liver & bacon lardons (Gf) (Df) £28

Bœuf Bourguignon (Df) £25

DESSERTS

Seasonal sorbet (Gf) (Df) £7 Mousse au chocolat (Gf) (Df) £9

