

SUNDAY LUNCH

Served every Sunday 12pm - 6pm

1 COURSE £22 / 2 COURSES £27 / 3 COURSES £32

Bread basket £6 / Olives £4

HORS D'OEUVRES

Cream Vichyssoise soup

Onion soup

Chicken liver parfait, red onion jam, toasted brioche

Hand carved Severn & Wye smoked salmon, gravadlax, rye bread **£5 supplement**

Coquilles St Jacques **£5 supplement**

Baked mushroom pot

Fried calamari, roasted garlic aioli

PLATS PRINCIPAUX

Roast striploin beef from Hurst farm, Slimbridge

Roast lamb

Roast chicken

Roast pork

Vegetarian Wellington

**All roasts are served with
roast potatoes, Yorkshire pudding,
seasonal vegetables & chefs delicious gravy**

Lemon sole meunière **£9 supplement**

Coq au vin, pomme purée

Smoked haddock risotto, mascarpone,
peas, leeks, parmesan

SIDES

Pomme purée £4.5 Pommes frites £4
Green beans & shallots £4.5 Tender stem broccoli £5
Honey roast chantenay carrots £5

FROMAGE & DESSERTS

FROMAGES

Selection of French artisan cheeses **£5 supplement**

FRIANDISES

AGC truffles £1.5 each / Selection of madeleines £4 / Passion fruit & pistachio macarons £2.5 each

PATISSERIES, DESSERTS & GLACES

Salted caramel éclair

Ice cream profiteroles,
hot chocolate sauce

Mousse au chocolat

Vanilla crème brûlée

Vanilla cheesecake

Apple tarte tatin

Chocolate fondant

Seasonal sorbet

Banana split, caramalised banana,
vanilla ice cream, whipped cream,
raspberry purée, flaked almonds

