

SUNDAY LUNCH MENU

TWO COURSES FOR £27 | THREE COURSES FOR £32 | 12PM-5PM

ADD FREE-FLOWING CHARLES HEIDSIECK ROSÉ BRUT RÉSERVE, NV FOR £22 PER PERSON

NIBBLES

CORNBREAD
Corn Granola,
'Nduja £4

COD'S ROE
Onion Rings,
Chive Salt £4

SOURDOUGH
Whipped Malted
Butter £4

CROQUETTES
Westcombe Cheddar,
Burnt Leek, Truffle £4

OLIVES
Dill, Pickles, Jalapeños £4

STARTERS

BBQ PORK
Jerk Spiced,
Pineapple Ketchup

CRISPY CALAMARI
Lime Pickle Yoghurt,
Coriander, Turmeric,
Tamarind Chutney

BURRATA
Beans, Peas, Courgette,
Chilli Honey

CRAB TOAST
Grilled Cucumber,
Pickled Fennel,
Dandelion, Lemon

CHICKEN-LIVER PÂTÉ
Coal-Roasted Peach, Beer
Cracker, Chicken Skin

CHICKEN WINGS
Korean Barbecue
Sauce Or Hot Sauce
& Peanuts

MAINS

ROASTS

**SLOW-COOKED PADDOCK
FARM PORK BELLY**
Coal-Roasted Apple, Sage

DRY-AGED BEEF
Pickled Walnut, Watercress,
Horseradish

CREEDY CARVER CHICKEN
Roasted Bread
& Cabbage Pudding

All Served With Unlimited Trimmings – Roast
Potatoes, Greens, Yorkshire Pudding, Gravy

SHAKSHUKA

Baked Eggs, Tomato,
Roast Chilli, Dukkah, Flatbread

BURGER

Rib Cap, Burnt Ends,
Oglesfield, Truffle, Chips

COTSWOLD LAMB

Suffolk Peas, Lamb Bacon,
Mint Salad

SWORDFISH

Blackened Aubergine, Almond,
Pomegranate, Parsley

MRS KIRKHAM'S CHEESE PIE

Greens, Leeks, Chives, Truffle,
Smoked Butter Sauce

16-HOUR SMOKED SHORT RIB

Peanuts, Chilli, Spring Onion,
Burnt Cabbage

STEAK

FLAT IRON 8oz
Dry-Aged

FILLET 8oz
Bone Marrow (£10 Supplement)

Served With Gravy-Dipped Toast, Aged Tallow, Herb & Shallot Salad

SAUCES & EXTRAS Bourbon & Peppercorn / Lemon & Charcoal Butter / Smoked Béarnaise £3 | Roast Bone Marrow / Mushrooms / Truffled Duck Egg £4

SIDES

MAC & CHEESE
Truffle, Crumble £7

CREAMED SPINACH
Crispy Shallots £4

BEETROOT
Westcombe, Marjoram £4

BROCCOLI
Miso, Toasted Almonds £4

CARROTS
Maple, Seeds £4

CHIPS
Salt, Vinegar £5

EMBER-ROASTED SWEET POTATO
Curd, Chilli £5

BBQ BEANS
Burnt Ends £4

SOFT SALAD
Buttermilk, Radish £4

DESSERTS

SNICKERSPHERE
Peanuts, Salted Caramel

SALTED CARAMEL TART
Aerated Chocolate, Honeycomb,
Milk Ice Cream

SUNDAY SUNDAE
Dark Chocolate, Caramel

GOOSEBERRY FOOL
Gooseberry Gin, Julep Granita,
Gingerbread

SHEEP'S MILK PANNA COTTA
Coal-Roasted Peaches, Hazelnuts

BARBECOA BROWNIE
British Raspberries, Raspberry
& Pink Peppercorn Sorbet

LA FROMAGERIE CHEESES

Barbecoa Condiments (£3 Supplement)

Free-flowing offer is available for up to two hours whilst dining, and cannot be shared or transferred to any other customer. Champagne will be served one glass at a time. Our manager reserves the right to withdraw this offer at any time. Prices include 20% VAT. An optional 12.5% service charge will be added to your bill. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free. Our olives contain stones.