



Sunday lunch menu

STARTERS

- Chef's Choice Soup of The Day, served with crusty roll (V/G)
Smooth Duck Liver Pate, spiced pear chutney & toasted brioche bread (G/E/Mi/M)
Severn and Wye Smoked Salmon, keta caviar, crostini (F/Mi/E)
(supp. 2.50)
Heirloom Tomato Panzanella, sourdough croutes, bocconcini, basil oil (F/Mi/E/V)

CARVERY BUFFET

- Roasted Rib of Beef
Half Roast Chicken, sage and onion stuffing (C)
Salmon Fillet, Creamy Tarragon Greens (Mi)
Honey-Baked Gammon (M)
Wild Mushroom and Cashew Wellington (V/Mi/E/N/S/G/M)

All the Above Dishes Are Served with Thyme Roasted Potatoes, Yorkshire Puddings, Honey Roast Parsnips,
Seasonal Greens, Red Wine Jus (Mi/E/N/S/G/M/C)

DESSERTS

- Chocolate & Orange Tart, berry compote (VE/G)
Strawberry Cheesecake, strawberry sauce (G/N/S/SD/Mi/SE)
Sticky Toffee Pudding, warm butterscotch sauce, vanilla ice cream (G/N/S/SD/Mi/SE)
Fresh Fruit Salad with mango ice (VE/G)

Adult carvery price £27.99 p.p.

Child carvery price £12.99 p.p.

Allergens: We can offer accurate information on ingredients, however, due to the open plan of our kitchens, we are unable to guarantee that dishes are 'free from' allergens.

If you have any specific dietary requirements please alert a member of our team prior to ordering. (v) denotes vegetarian, (ve) denotes vegan.

C: Celery / CR: Crustaceans / MI: Milk / E: Eggs / F: Fish / G: Gluten / P: Peanuts / L: Lupin / N: Nuts / M: Mustard / MO: Molluscs / S: Soya / SD: Sulphur dioxide / SE: Sesame

Prices are inclusive of VAT at current rate

DE VERE