sample Sunday Lunch

2 courses £32 / 3 courses £40

Starters

Hooky Ale, Chicken Stock & Onion Soup (v) 11.5 Beer rarebit & Otis & Belle sourdough

Cotswold's Goats Cheese Panna Cotta Tart (gf) 12 Evesham asparagus, radish, mint, broad beans

Campari & Parsley Cured Loch Duart Salmon (*gf**) 13.5 *Crème fraîche, spelt & treacle loaf*

Heritage Tomato Salad (*ve,gf**) 12 Sweet wine reduction, basil cress, fried herb breadcrumbs

Rabbit & Courgette Salad (gf) 15 Armagnac gel, chicken skin crisps, chicken emulsion

Waldorf Salad (v,gf,ve*) 14 Gem & bitter leaves, blue cheese, walnuts, celery, grapes, apple

Hand Dived Orkney Jumbo Scallop (gf) 19.5 (OR 10 supplement) Katsu sauce, candied bacon lardon, lardo

Mains

Miso Glazed Stone Bass (gf) 28 (<u>OR</u> 3 supplement) Butternut squash, black cabbage, spiced quinoa Baby Leek & King Oyster Mushroom Ragout (v,ve*) 26 Handmade tagliatelle, yeast flake cream & truffle sauce

Our Roasts

Served with red cabbage, swede, roast potatoes, greens, Yorkshire pudding, gravy Heritage Breed, Dry Aged Striploins of Beef (gf*) 23 Wasabi horseradish cream Supreme Cotswolds Chicken (gf*) 25 Black garlic ketchup Roast Shoulder of Suffolk Pork (gf*) 23 Apple sauce Miso & Soy Glazed Celeriac Steak (v,gf,ve*) 23 Black garlic ketchup 30oz Cote De Boeuf for two (gf) 75 (<u>OR</u> 12 supplement per person) Wasabi horseradish cream

Why not add a Side...

Cauliflower Cheese (gf) 5.75 | Rainbow chard & salsa verde (gf,ve) 5

Courgette, broad beans & mint salad (v,gf,ve*) 5 | Heritage carrots & basil breadcrumbs (v,gf) 5 Pink Fir new potatoes & Lyonnaise onions (v,gf,ve) 6

Desserts

Custard Doughnuts (v) 12 Orange Chantilly, milk crumb, Evesham rhubarb

Evesham Strawberry & Pistachio Cake 12 Strawberry & basil compote, strawberry sorbet, chocolate

Three British Cheeses (gf*) 14.5 (OR 3 supplement) Celery & medjool dates, biscuits, chutney **Coconut Milk Panna Cotta** (ve, gf) 11 Mango salsa, coconut tuille, mango sorbet

Dark Chocolate & Hazelnut Delice 12 Chocolate Aero, Sweet Wine Reduction, Praline Ice Cream

Ice Cream & Sorbet (*v*,*gf**) 8.5 Please select <u>THREE</u> from our daily selection

Fries served with ...

Rosemary salt (*ve, gf**) 5 Asian pickle & katsu sauce (*v,gf**) 6.5 Crispy chicken skin & chicken mayo (*gf**) 6.5 *"Aspen"* – Parmesan, shaved truffle & chive (*v,gf**) 9 Crab claw & wakame seaweed salad (*gf**) 11.5 Beef ragout & gravy (*gf**) 12

Signature Sandwiches

With Fries, Iced Watercress & Pickled Shallot Salad

Jay's Super Stretch Grilled Cheese Sarnie (v,gf*) 14 Crab & Crayfish Roll, seafood sauce, seaweed salad (gf*) 19 Beef Brisket & Gravy Roll, cheese melt (gf*) 18

Burgers

With Fries, Iced Watercress & Pickled Shallot Salad Double Short Rib Beef Patty (gf*) 21 With brisket ragout, parmesan melt, onion ring, radish pickle

Crispy Soy Celeriac Patty (v,ve*) 19 With baby gem, marmite butter, beef tomato

(v) Vegetarian | (ve) Vegan | (ve*) Vegan available | (gf) Gluten free | (gf*) Gluten free available.
Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances
All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill