



Sunday Lunch



STARTERS

Chilled Tiger Prawns

King prawns served chilled with toasted coconut, orange & calypso mayonnaise (gf*)

Onion & Cider Soup

White onion, cider and thyme soup with parsley oil & sourdough (gf*/vg)

Smoked Mackerel Pate

Smoked mackerel pate served with celeriac slaw, sourdough croutes,
& pickled beetroot (gf*)

Salt Beef Croquettes

Salt beef croquettes with wholegrain mustard mayonnaise, mustard cress,
with grated parmesan

King Creole Chicken

King Creole battered chicken thigh, sriracha mayonnaise, wild rocket & pickled onions

MAIN COURSES

45 day Aged Sirloin of Beef (gf*)

Slow Cooked Pork Belly (gf*)

Roasted Cotswold Chicken Supreme (gf*)

Garlic & Sage Roasted Celeriac (gf*/vg)

All of the above main courses served with rosemary roast potatoes,
honey glazed carrots, cauliflower cheese, seasonal greens,
Yorkshire pudding & red wine jus

Coquille Fruit De Mer

Scallops, salmon & prawns coated in a silky velvet sauce topped with glazed
Pomme Duchesse served with long stemmed broccoli

DESSERTS

Gadds Sticky Toffee Pudding

Toffee sauce & clotted cream ice cream

Apple and Rhubarb Crumble

Crème Anglaise (gf*/vg*)

Dark Chocolate Mousse

Shortbread, raspberries, coffee syrup

Torched Bowyers Brie

Fruit loaf, hot honey, apricot chutney

Trio of Taywells Ice Cream & Sorbets

Please ask your server for our flavours (gf*/vg*)

2 courses £35.00 & 3 courses £45.00

Please enquire about our children's menu

